

Vinifera Wine Dinner

\$225 per person, all inclusive



1st Course

Taglierrni Sauted in Butter and Sage with Black Truffle

Paired with 2021 I Pentri Falanghina

2nd Course

*Veal Medallions in a Blackberry Reduction
with Stuffed Zucchini Blossom*

Paired with 1995 Felsina Fontalloro

3rd Course

Home-made Peach Crostata with Vanilla Ice Cream

Paired with 2020 Icardi Moscato D'asti