



Poggio Antico

Montalcino

Wednesday, October 30th, 6:30pm

First Course

Carne Crudo with Parmigiano-Reggiano, Fennel & Mint Gremolata
2019 Poggio Antico "Madre" IGT Super Tuscan

Second Course

Roasted Green Bell Peppers Stuffed with House-made Sausage, Tomino, Peccorino Romano & Herbs
2020 Poggio Antico "Lemartine" IGT Super Tuscan

Third Course

Lamb Meatballs over House-made Spaghetti in Blush Sauce
2022 Poggio Antico Rosso di Montalcino DOC

Fourth Course

Bistecca Fiorentina, Carved Tableside & Served with Black Garlic Spinach
2018 Poggio Antico Brunello di Montalcino DOCG
2018 Poggio Antico Brunello di Montalcino Riserva DOCG

Fifth Course

Lemon Curd Custard with Fresh Berries & Biscotti
Espresso, Cappuccino or Coffee

\$199 Per Person Plus Tax & Gratuity