



Celebrating 18 Years

## *Tour of Italy's Finest*

Wednesday, April 22<sup>nd</sup> at 6:30pm

### **First Course**

#### **Campania**

Chilled Seafood Salad in Calamari Steak

*2022 I Pentri, Fiano d'Avellino "L'Amore delle Api" DOC*

### **Second Course**

#### **Tuscany**

Pici Pomodoro with Stracciatella

*2017 Molino di Sant'Antimo, Brunello di Montalcino DOCG*

### **Third Course**

#### **Piedmont**

Dry Aged Wagyu Ribeye, Chantarelles in Demi, Polenta

*2019 Cascina Chicco, Barolo "Rocche di Castelletto" DOCG*

### **Fourth Course**

#### **Veneto**

Dark Chocolate Torta with Fig Jam

*2018 Brigaldara, Amarone "Cavolo" DOCG*

**\$249, plus tax and gratuity**