

# ITALIAN WINE DINNER



## Greeting Wine

Barone Pizzini Animante  
Franciacorta Brut Nature (NV)

## First Course

### SCALLOP CARPACCIO

Castelvetrano Olives, Kumquat, Pear, Olio Verde  
Nicosia, Etna Bianco Lenza Di Munti (2022)

## Second Course

### CHICKEN ROULLADE

Risotto Parmigiana, Lemon, Braised Kale  
Altesino, Brunello Di Montalcino (2018)

## Third Course

### TAGLIATELLI GRANO ARSO

Boar Ragu, Parmesan, Currant Jus  
Zenato, Valpolicella Superiore Ripassa (2020)

## Fourth Course

### BRASATO DI CARNE

Barolo Braised Short Rib, Polenta Taragna,  
King Trumpet Mushroom, Truffle  
Boroli, Barolo Cerequio (2013)

## Fifth Course

### PISTACHIO TIRIMISU

Nardini Mandorla Or Nardini L'amaro

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