



"Il Nostro Vino È La Poesia Della Nostra Terra"
"Our Wine is the Poetry of Our Land"

April 26, 2017 at 6:00 PM

Hors d'Oeuvres & Cocktail Social

Crisped Langoustine Tails - Scampi Sauce

Pickled Wild Mushroom

Duck Prosciutto - House Grissini, Bitter Orange Jam

Wine Pairing

Prosecco Di Valdobbiadene DOCG



First Course

Due Tonni

*Cold Smoked Tuna Crudo, Fava Bean Puree, Pickled Ramps,
Hot Smoked House Tuna Sausage, Celery Hearts, Preserved Lemon Salad*

Wine Pairing

Trebbiano D'abruzzo 2015

Second Course

Insalata Piselli

*Spring Peas, Fresh Chickpeas, Pea Sprout and Cucumber salad,
Mint Lemon Vinaigrette, Ricotta Stagionata*

Wine Pairing

Michele Chiarlo Gavi 2014

Third Course

Chitarra Granchio e Vongole

*Day Made Spago alla Chitarra, Lump Crab Meat, Manila Clams,
Roasted Heirloom Tomatoes, Garlic Chives*

Wine Pairing

Andrea Felici Verdicchio dei Castelli Jesi 2014

Forth Course

Agnello Scottadito

*Lemon Rosemary and Fresh Chilies Marinated Colorado Lamb,
Baby Eggplant Funghetto, Ricotta Dill sauce*

Wine Pairing

Pietra Majella Montepulciano 2015



Dolci

Parrozzo Doppio Cioccolato

*Double Chocolate Bombe with Candied Oranges,
Strawberries, Grand Marnier Compote*

Wine Pairing

Passito Germino Pasetti



Slow Food® Atlanta

Five Course Dinner & Wine Pairing 100/pers.

Additional Beverages, Gratuity and Tax Not Included

Special Discount Offers Do Not Apply