

August 2014

Grand Wine Pairing

Additional \$135 pp

- Chateau Grand Boise, Cotes de Provence 2013 (Provence, Fr) to pair with the caponata.
Tenuta di Castellaro, Pomice Bianco 2011 (Sicily, It) for the prawns.
Montalbera, Ruche 2012 "Laccento" (Piedmont, It) with the sweetbreads and corzetti.
Roberto Voerzio, Dolcetto d'Alba 2012 "Priavino" (Piedmont, It) to pair with the onion crepe.
Domaine Ostertag, Riesling 2011 (Alsace, Fr) for the rigatoni.
Jean Manciat, Saint-Veran 2011 (Burgundy, Fr) for the tortellini.
Castel Noarna, Mercuria 2010 (Trentino, It) with the gnocchi.
Cantina Terlano, Lagrein 2010 "Gries" (Alto Adige, It) to pair with the chitarra and fazzoletti.
Ronchi di Cialla, Schioppettino 2007 (Friuli, It) for the veal.
Giacomo Fenocchio, Barolo 2008 "Bussia" (Piedmont, It) for the goat.
Cecilia, Aleatico 2009 (Isola d'Elba, It) to pair with the desserts.

Wine Pairing

Additional \$90 pp

- Grand Boise, Cotes de Provence 2013 (Provence, Fr) to pair with the caponata.
Alois, Pallagrello Bianco 2012 "Caiati" (Campania, It) to match the prawns.
Crivelli, Ruche 2012 (Piedmont, It) with the sweetbreads and corzetti.
Conterno Fantino, Dolcetto d'Alba 2011 "Bricco Bastia" (Piedmont, It) to pair with the onion crepe.
Abbazia di Novacella, Kerner 2013 (Alto Adige, It) for the rigatoni.
Jean Manciat, Macon-Charnay 2012 (Burgundy, Fr) to pair with the tortellini.
Clos des Moisses, Bordeaux 2010 (Bordeaux, Fr) with the gnocchi.
Abbazia di Novacella, Lagrein 2012 (Alto Adige, It) to pair with the chitarra and fazzoletti.
Ronchi di Cialla, Ribolla Nera 2010 (Friuli, It) for the veal.
Giacomo Fenocchio, Barolo 2010 (Piedmont, It) for the goat.
Di Majo Norante, Apianae 2010 (Molise, It) to pair with the desserts.