

# ITALIAN

## 5-COURSE WINE PAIRINGS DINNER

**APPETIZER** featuring *Santa Cristina Campogrande Orvieto Classico DOC*

Pecorino Flans with Tomato Sauce

**SOUP** featuring *Rocca delle Macie Moonlite White Blend IGT*  
Chestnut Soup with Grappa Cream

**SALAD** featuring *Antinori Bramito Castello della Sala Chardonnay IGT*

Pan-Fried Scamorza – Insalata with Two Pestos

**ENTREE** featuring *La Palazzetto Rosso di Montalcino DOC*

Ossobuco with Saffron-Scented  
Risotto Milanaise

**DESSERT** featuring *Dow's Tawny Port*  
Chocolate Tiramisu

