



Festa dei Vini Italiani Rari e d'Epoca

Rare and Vintage Italian Wines

Wines Presented by Vinifera Imports

October 2, 2013

DINNER MENU

ANTIPASTI ASSORTITI

Assorted Italian Appetizers

Wine Pairing: Villa Crespia Franciacorta Brut Rosé, N.V.

PASTA

Tritico di Pasta

Pasta sampling: spinach ravioli with tomato sauce; pappardelle with quail ragù; duck ravioli with creamy porcini mushroom sauce

Wine Pairing: 2011 Mormoraia Vernaccia di San Gimignano

SECONDO (Choice of:)

Quaglie con Salsiccia, Polenta e Caponata

Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille*

Tagliata di Bue con Rugola e Tortino di Patate

Sliced beef tenderloin over thin potato tart, arugula, shaved parmesan, truffle oil

Lombata di Vitello alla Griglia

Grilled veal chop, roasted potatoes, rosemary *jus*

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops, balsamic vinegar reduction sauce

Wine Pairing: 1997 Terreno Chianti Classico Riserva

DOLCE

Bauletto di Cioccolato e Banana

Chocolate-banana bread pudding with a warm chocolate ganache center topped with caramelized bananas; vanilla gelato

Wine Pairing: 2012 Giacomo Bologna Moscato d'Asti Braidà, D.O.C.G.

Buon Appetito!

olioelimone.com: Lunch: Mon-Sat, 11:30-2:00 | Dinner: 7 Nights from 5:00 | **PRIVATE DINING:** For up to 40 guests in the CUCINA ROOM
ZAGAT-Rated | **Wine Spectator Award of Excellence** since 2002 | **COCKTAILS** and **SPIRITS**
oliopizzeria.com: Open all day from 11:30AM, 7 days a week | Lunchtime menu available in addition to regular menu
PRIVATE DINING: For up to 22 guests in the TERRAZZA ROOM and up to 32 guests in the TAVERNA ROOM
PIZZA BAR - SALUMI BAR - WINE BAR - FULL BAR



and



INVITE YOU TO A SPECTACULAR WINE-TASTING DINNER

Have you ever wanted to travel to the wine country of Italy? Well, let Dominic Nocerino take you on a journey where your palate is your guide. Taste some of the finest Italian wines. Tour the regions of Tuscany. It will be an unforgettable wine experience.

THE TASTING

2011 MORMORAIA VERNACCIA DI SAN GIMIGNANO REZET

2007 POGGIOPIANO CHIANTI CLASSICO LA TRADIZIONE

2010 FONTODI CHIANTI CLASSICO RISERVA CRU SORBO

1995 FELSINA CHIANTI CLASSICO RISERVA CRU RANCIA

2010 FONTODI FLACCIANELLO

2000 FONTODI FLACCIANELLO

1995 FELSINA FONTALLORO

2000 SATTA PIASTRAIA

2008 CASTELLO DI ROMITORIO BRUNELLO DI MONTALCINO

2006 VALDICAVA BRUNELLO DI MONTALCINO RISERVA MADONNA DEL PIANO

1994 CANALICCHIO DI SOPRA BRUNELLO DI MONTALCINO

2001 FONTODI VIN SANTO

WHITE DINNER WINE

2011 MORMORAIA VERNACCIA DI SAN GIMIGNANO

RED DINNER WINE

1997 TERRENO CHIANTI CLASSICO RISERVA

DESSERT WINE

2012 MOSCATO D'ASTI BRAIDA GIACOMO BOLOGNA DOCG