



Sicily Wine
Dinner

May 4, 2017

First

Octopus Carpaccio*
olive oil, citrus zest, pea shoots

Tami, Grillo, Sicily 2015

Second

Carte de Musica
bitter greens, green almonds, bagna cauda

Tenuta di Castellaro, Bianco Pomice, Lipri 2014

Third

Pan Seared Bronzini*
caponata

Frank Cornelissen "Contadino", Etna, Sicily 2014

Fourth

Veal Bolognese
house fusilli

Tami, Nero d'Avola, Sicily 2015

Fifth

Cioppino
grilled bread, aioli

Occipiniti, SP68 Rosso, Sicily 2015

Sixth

Spicy Sticky Ribs
fennel seed, coriander

Tenuta delle Terre Nere, Etna Rosso 2013

Seventh (Optional Add On)

Lamb Two Ways*
crispy potatoes, black garlic, wilted green, jus

Frank Cornelissen "Munjebel", Etna, Sicily 2014

Eighth

TBD...

Occipiniti, SP68 Bianco, Sicily 2015

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness.