

*The V.I.P. Table*

*4 Course Menu with Hors D'Ourvres*

**\$90 per guest; dinner with wine pairings  
or \$115 with premium wine pairings**

**Hors D'Ourvres**

*Cipolline En Agrodolce*  
Sweet & Sour little onions

*Funghi Arrostiti*  
Roasted Mushrooms

*Panini del Pomodoro*  
Tomato Panini

Wine Pairing: Prosecco

**1st course**

*Salmon Cucinato con Basilico*  
Baked Salmon with herbs and Parmigiano Reggiano  
Wine Pairing: Pinot Grigio

**2nd course**

*Risotto ai funghi di bosco*  
White mushroom risotto  
Wine Pairing: Barbera

**3rd course**

*Cinghiale in Umido*  
Braised pork shoulder in a Chianti wine sauce  
Wine Pairing: Brunello di Montalcino

**Dessert**

*Mousse di cioccolato con la crema di Frangelico*  
Chocolate mousse with Frangelico cream  
Wine Pairing: Vin Santo

*Exploring Tuscany*

**\$70 per guest; dinner with wine pairings  
or \$100 with premium wine pairings**

**1st course**

*Calamari in Zimino*

Warm Calamari salad in a savory seafood broth

Wine Pairing: Vermentino

**2nd course**

*Ciaffagnoni Ripieni Con I Funghi*

Crepes stuffed with Mushrooms

Wine Pairing:

**3rd course**

*Cinghiale in Umido*

Braised pork shoulder in a Chianti wine sauce

Wine Pairing: Brunello di Montalcino

**Dessert**

*Sage Pudding*

Wine Pairing: Toscana Rocca

*Exploring Piedmonte*

**\$90 per guest; dinner with wine pairings  
or \$110 with premium wine pairings**

**1st course**

*Bagnacauda*

A warm sauce of garlic and olive oil  
with an assortment of beets, fennel, radicchio and carrots

Wine Pairing: Cortese di Gavi

**2nd course**

*Risotto ai Funghi di bosco*

Wild Mushroom Risotto

Wine Pairing: Arneis

**3rd course**

*Brasato al Barolo*

Braised Beef in a Barolo wine sauce

Wine Pairing: Barbera d'Alba

**Dessert**

*Assorted cheeses from Northern Italy*

Ribiola, Parmigiano Reggiano, Fontina

Wine Pairing: Barolo

*Exploring Southern Italy*

**\$70 per guest; dinner with wine pairings  
or \$85 with premium wine pairings**

**1st course (Sicily)**

*Caponata*

Sweet and sour eggplant salad

Wine Pairing: Cerasuolo di Vittoria

**2nd course (Puglia)**

*Pasta con le Sarde*

Perciatelli pasta in a sauce of fennel, breadcrumbs  
black currants and sardines

Wine Pairing: Verdicchio dei Castelli di Jesi

**3rd course (Sicily)**

*Scaloppine di Maiale al Marsala*

Pork Scaloppine with Mushroom Marsala

Wine Pairing: Frappato di Vittoria

**Dessert (Campania)**

*Crostata di Pere*

Poached Pear Tart