



A FABULOUS WINE TASTING DINNER

THURSDAY, OCTOBER 26, 6:30pm

FIRRIATO

One of the best & renowned Sicilian Wineries
Chef Stefano Regional Specialties

4 Exquisite Courses paired with Exceptional Wines

Presented by Firriato Winery Ambassador: Marco Scapagnini

Teaser

CRUDO di PESCE BIANCO su PANELLA

White Fish Tartar on Chickpea Fritter

2021 ETNA BIANCO

Starter

INVOLTINO di PESCE SPADA

Swordfish Involtino: Bread Crumbs/Pine-nuts/Raisins/Herbs
Orange/Fennel/Black Pepper Salad

Primo Piatto

FUSILLONI al RAGU' di FUNGHI e PISTACCHI

Homemade Pasta/Italian Mushrooms Ragout/Roasted Pistachios/Wine Reduction Drops

2019 ETNA ROSSO

Secondo Piatto

GUANCIALETTE di ANGUS

Slow Cook Angus Beef Cheeks in his own Demi-Glaze/Cauliflower Puree'/Baby Carrots

2014 "RIBECA" PERRICONE

A unique find, structure of elegant aristocracy and Mediterranean lushness. Balanced acidity, silky, and dynamic tannins

Dessert

CANNOLO RIVISITATO

Cannolo Siciliano/Crumbled Pistacchio

PASSITO



\$85++

