



*Italian Wine Dinner with  
Traditional Wine Innovations*

**Monday, March 19<sup>th</sup>, 2012 @ 6:30pm**

**Reception**

Grana padano grissini wrapped with prosciutto di Parma  
*Rosa Bianca Brut*

**1<sup>st</sup> Course**

CT fluke crudo, lola rosa, shaved radishes, lemon infused E.V.O.O  
*Erbaluce di Caluso 2010*

**2<sup>nd</sup> Course**

Rabbit stufato with baby red carrots, leeks and fingerlings  
*E' Solo 100 Per Cento Barbera 2010*

**3<sup>rd</sup> Course**

Nebrodini bianco mushroom risotto, shallots, thyme, parmigiano-reggiano  
*Rocca Del Dragone, Aglionico Campania 2009*

**4<sup>th</sup> Course**

Sea salt-crusted sliced rib-eye, roasted creamer potatoes, braised broccoli rabe  
*Sette Vigne 2009*

