



## Italian Food And Wine Pairing Dinner on the Patio at Max A Mia

### COURSE ONE

**Focaccia Crostini** GREEN SICILIAN OLIVE PESTO, SMOKED PROSCIUTTO,  
SHAVED GRANA PADANO, ITALIAN HONEYCOMB  
*Fattoria Caposaldo Prosecco*

### COURSE TWO

**Grilled Stonington Scallop Sausage** SWEET AND HOT PEPPER  
SALAD, FIG MOSTARDA, SMOKED PAPRIKA ZEPPOLI  
*Nozzole Chardonnay La Bruniche*

### COURSE THREE

**Black Pepper Pappardelle** BRICK OVEN FIRED TOYBOX HEIRLOOM  
TOMATOES, CARAMELIZED CIPOLINI ONIONS, DRY RICOTTA, TUSCAN EVOO  
*Michele Chiarlo Barbera d'Asti L'Orme*

### COURSE FOUR

**Porcini Dry-Rubbed NY Strip** GRILLED STONE FRUIT PANZANELLA,  
WILD RUCCOLA, SABA, GORGONZOLA NAVARRO "SHOWER"  
*Nozzole Chianti Classico Riserva*

### COURSE FIVE

**Cato Corners Cheese** RAISINS ON THE STEM, LAVENDER HONEY  
*Michelle Chiarlo Moscato d'Asti*

\$65 per person [plus tax and gratuity]

Max A Mia

70 EAST MAIN STREET | AVON, CT 06001 | P: 860-677-6299

**JUNE 11, 2012 ~ 6:30 P.M.**

Presented by Lars Guy of Kobrand  
with David Stickney, Executive Chef for Max A Mia