



May Wine & Food Pairing Dinner @ Max A Mia



Featuring the wines of Leonardo LoCascio Selections
Paired with the menu of Chef David Stickney
With Special Guest Giuseppe LoCascio

Monday May 7th, 6:30pm

\$65.00 per person (exclusive of tax and gratuity)

Course 1

Taylor Bay scallop crudo, red grapefruit granita,
local honey, shaved fennel, citrus pressed EVOO
Zardetto Prosecco Brut NV

Course 2

Sheeps' milk ricotta and white anchovy stuffed
Squash blossom, stewed cherry tomatoes,
Taggiasca olive vinaigrette
Tasca Regaleali Bianco. 2010

Course 3

Stonington red shrimp raviolini, fresh garbanzo beans,
PEI mussel brodetto, herb salad
Fazi Battaglia Verdiccio 2010

Course 4

Nebrodini bianco mushroom risotto, shaved strip loin,
Saba marinated cipollini onions, parmigiano reggiano
Argiolas Costera 2009

Course 5

Espresso-rubbed lamb rack, spring garlic, Tuscan olive
Oil-glazed baby vegetables, pearl onion jus
San Polo Rubio 2009

Course 6

Dark chocolate/calabrian chile panna cotta
Mastroberadino Aglianico 2008

Please call **Max A Mia** for reservations

70 EAST MAIN ST. / AVON, CT / P: 860-677-6299

Co-sponsored by Super Cellars Warehouse Liquors of Avon
332 W MAIN ST. / AVON, CT / P: 860 678-9777

