

Wine Dinner Umbria

MARCH 19, 2018

INSALATINA DI FARRO, VERDURE E PANCETTA

Farro Salad served with diced vegetables and crispy Pancetta of Spoleto

Paired with Argillae Orvieto 2016

BRUSTENGO CON STRACCHINO E PROSCIUTTO DI NORCIA

Fried peasant's bread served with Stracchino cheese and Prosciutto di Norcia

*Served with Argillae Sinuoso 2015
(Cabernet, Merlot, Montepulciano blend)*

MEZZE MANICHE AL TARTUFO DI NORCIA

Half rigatoni pasta with a truffle porcini and cream of ricotta sauce

Served with Colpetrone, Rosso Di Montefalco 2015

QUAGLIE UBRIACHE CON UVA E ZENZERO

"Drunken Quail" stuffed with spicy sausage in a grape and ginger sauce
served with seasonal vegetables and potatoes

Served with Colpetrone Sagrantino 2010

ZEPPOLE DI SAN GIUSEPPE

Classic Italian pastry made in the Umbrian style

Served with Colpetrone Passito di Sagrantino 2010