

Puglia Wine Dinner

FEATURING

FEATURING CANTELE WINES

WITH GUEST SPEAKER

MICHAEL PETRIZZO FROM VIAS WINES

First Course

SALSICCIA DI MAIALE RIPIENE DI CIME
DI RAPE CON SALSA DI VINOCOTTO

Homemade sausage, stuffed with mix of sausage, broccoli rabe and mozzarella

Paired with Cantele Chardonnay 2017

Second Course

ORECCHIETTE AL RAGÚ DI FINTO CAVALLO

Orecchiette pasta made with beef ragout

Paired with Cantele Primitivo 2015

Third Course

COZZE FRITTE ALLA BARESE

Fried mussels served with spicy roasted pepper and roasted garlic aioli

Paired with Cantele Salice Salentino 2014

Fourth Course

BOMBETTE PUGLIESI

Veal scalloppine stuffed with pancetta, caciocavallo cheese and herbs

Paired with Cantele Amativo 2014

Fifth Course

PASTICCIOTTI

Italian Pastry

Paired with Amaro Sibona