



# AL FRESCO WINE DINNER



WED., JULY 16, 6:30p  
Special guest: CHAAD THOMAS  
& Micol Minnetti  
(Patrizia Leonardi Wines)



## M E N U

**WELCOME WINE:** Prosecco

**STARTER:** Inslata Tricolore

Hand made burrata, basil pesto, aged balsamic reduction, local Pakhabari Farms heirloom tomatoes, flake salt.  
WINE: ' 16 Piano dei Daini Etna Bianco (Sicilia)

**PASTA:** Agnolotti di Mais

House made striped pasta, heirloom cherry tomatoes, zucchini, roasted Detroit Mushroom Company mushrooms, vegetable veloute, asiago, shaved summer truffle, and basil oil.  
WINE: ' 18 Bacaia Sangiovese (Emilia-Romagna)

**ENTREE:** Polo in Mattoni

Joyce Farms spatchcock half chicken, brown butter haricot verts, and salsa verde.  
WINE: ' 17 La Togata Rosso di Montalcino (Toscana)

**DESSERT:** Semifreddo il Pesco

Wine poached peach and mascarpone semifreddo, peach syrup, and pizzelle.  
WINE: TBD

Coffee service available with dessert. Wines will be for sale after the event.

