

ANTINORI ITALIAN WINE DINNER

FIRST COURSE

Paired with Castello Della Sala Umbria Chardonnay

PORK TENDERLOIN SKEWER WITH ONIONS, EVO HERBS | CHICKEN WITH OLIVES, GARLIC, & CHILI PEPPER | SALTED COD "ALL ANCONETANA | CALAMARI WITH PARSLEY, GARLIC, & CHILI PEPPER

SECOND COURSE

Paired with Marches Antinori Tenuta Guado al Tasso Bolgheri Vermentino

PASTA WITH BABY CLAMS

THIRD COURSE

Paired with Marchesi Antinori Rosso Di Montalcino

GARDEN GREENS AND MARINATED SUMMER VEGETABLES

FOURTH COURSE

Paired with Marchesi Antinori Villa Antinori Chianti, Classico Riserva 2016

PORK LOIN SCALLOPINI WITH MUSHROOMS, ARTICHOKEs, ROASTED TOMATOES, AND OLIVES IN A PORK RED WINE SAUCE.

FIFTH COURSE

Paired with Tenuta Guado al Tasso Scalabrone Rosato 2017

FRESH GARDEN FRUIT ZABAGLIONE IN A CHOCOLATE TULIP CUP