

Azelia Wine Dinner

TUESDAY, FEBRUARY 12TH

CANAPÉS

TENUTA CASALI 'VILLA ZAPPI' SPARKLING ROSÉ NV

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APPETIZER

PANCETTA D'MAILE

slow roasted pork belly and loin, crispy skin, tardive, roasted garlic crema

BRICCO DEL ORIOLO' DOLCETTO D'ALBA 2016

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PASTA

CAVATELLI

pasta shells, braised octopus, n'duja, mollica

LANGHE DOC NEBBIOLO 2015

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ENTRÉE

ANATRA

dry aged duck breast, farro, cherry, foie gras

BAROLO DOCG 2014

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CHEESE

CHEESE COURSE & ACCOMPANIMENTS

VOGHERA 2007 RISERVA • BAROLO DOCG 'MARGHERIA' 2013

BEVERAGE MANAGER Rob DeFelice * **EXECUTIVE CHEF** Thomas Levandoski