

BASILICATA WINE DINNER

PRESENTED BY ROBERTO DONNA AND THE OWNER OF
D'ANGELO WINERY, ERMINIA D'ANGELO, ON
SEPTEMBER 23 AT 6 PM

ANTIPASTO

TONNO ALLA LUCANA

Seared Rare Tuna Loin, Beans, Onions, Sun Dry Tomato Salad
served with Olive Oil and Lemon

PAIRED WITH AGLIANICO DEL VULTURE 2013

PRIMO

FUSILLI CON FUNGHI CARDONCELLI E SALSICCIA

Homemade Fusilli With Mushrooms And Sausage Ragu

PAIRED WITH AGLIANICO DEL VULTURE "CANNETO" 2013

SECONDO

AGNELLO ALLA LUCAN

Grilled Lamb Chop, With Potato And Peppers Stew

PAIRED WITH AGLIANICO DEL VULTURE RISERVA "CASELLE"

2010

DOLCE

FRITTELLE QUADRATE

Sweet Dough Fritter With Raisins And Dry Fruit Served With Vanilla
Ice Cream

PAIRED WITH MOSCATO E MALVASIA DEL VUTURE

"L'AUTENTICA" 2009

**PRICE FOR THE WINE DINNER IS \$75 PLUS TAX AND GRATUITY. PLEASE CALL AL
DENTE AT (202) 244-2223 TO RESERVE YOUR SEAT. ALL THE WINES PRESENTED
WILL BE OFFERED BY MACARTHUR BEVERAGE FOR A SPECIAL JUST-FOR-THIS-
EVENT DISCOUNTED PRICES.**