



*Wine Dinner*  
JANUARY 27, 2019  
EMILIA D'ORSI



**"TONNO FINTO" CON I FAGIOLI  
RICOTTA DI DARIO CECCHINI**

CANNELLINI BEANS SALAD WITH RED ONIONS AND MARINATED ROASTED PULL PORK

PAIRED WITH ROSSO MANIERO

**AGNOLOTTI DI ANATRA CON I  
PORCINI**

DUCK RAVIOLI WITH PORCINI SAUCE

PAIRED WITH CHIANTI CLASSICO

**BRASATO AL MIDOLLO DI DARIO  
CECCHINI**

SLOW BRAISED BEEF WITH SHALLOTS

A RECIPE FROM THE FAMOUS BUTCHER DARIO CECCHINI

PAIRED WITH INERSUS

**CROSTATO DI NOCI**

WALNUT TART, CANDY FRUIT ICE CREAM

PAIRED WITH VIN SANTO

THE 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 DISCOUNTED PRICES