



# Wine Dinner

FEBRUARY 24, 2019 AT 6 PM  
WINES FROM LOMBARDIA  
\$75 PER PERSON



## First Course

Zuppa della Lombardia  
Soup with Vegetables, Eggs,  
Fava Beans, Beans, and Artichokes  
PAIRED WITH PRATELLO LUGANA

## Second Course

Risotto alla Pilota  
Risotto-Style Rice with Pork, Butter,  
and Parmesan Cheese  
PAIRED WITH PRATELLO TORAZZO

## Third Course

Manzo all Olio  
Olive Oil Braised Beef with Potatoes  
PAIRED WITH PRATELLO NERO PER SEMPRE

## Dessert

Torta Elvezia  
Meringue, Zabaglione, Cream  
PAIRED WITH MASTRO VINAIO MOSCATO

