



VENETO WINE DINNER

featuring wines from the following award-winning winery

Sunday April 28 6.00pm

*Twice DC "Chef of the Year, Roberto Donna & Sommelier, Davide Megna
from Impero Wine will be your host for the evening*

RISOTTO AL RADICCHIO E RADICCHIO FRITTO

Red radicchio risotto with fried radicchio

paired with

RIPASSO DELLA VALPOLICELLA SUPERIORE, Tinazzi

BIGOLI ALL'ANATRA

Thick, home-made spaghetti with duck ragu

paired with

CABERNET SAUVIGNON / MERLOT 'DUGAL', Tinazzi

MANZO AL GORGONZOLA

Roasted NY strip, thin-sliced & served with Gorgonzola cheese &
polenta Taragna

paired with

AMARONE DELLA VALPOLICELLA, Villa Loren

PANDORO CIOCCOLATO, MASCARPONE E LAMPONI

Pandoro with hot chocolate, mascarpone cheese mousse & raspberries

paired with

SANGUE DI GIUDA, Calatroni

\$75.00 per person

(taxes and gratuity is not included)

Please call AL DENTE (202) 244-2258 to reserve your seat