



WEDNESDAY JUNE 8<sup>TH</sup> AT 7PM

PASTA CON BOTTARGA

*Pasta with cured roe of Grey Mullet*

WHITE BLEND PIETRENERE IGT by Cantina Ariano, Puglia

*Falanghina and Bombino*

CAPPONATA

*Sauteed eggplants, bell peppers, celery, tomatoes, and onions*

RED BLEND PIETRENERE IGT by Cantina Ariano, Puglia

*Nero di Troia and Negroamaro*

OSSOBUCO D'AGNELLO

*Braised lamb shank*

CANNONAU DE SARDEGNA VIGNARAUJA DOC by Cantina di Mogoro, Sardegna

*90% Cannonau, 10% Bovale*

PESCHE AL VINO ROSSO

*Peaches soaked in red wine*

MONICA DE SARDEGNA SAN BERNARDINO DOC by Cantina di Mogoro, Sardegna

*85%, Monica, 15% Bovale*

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*Cantina di Mogoro and Cantina Ariano Italian representative, Laura Rissone, will be present to explain the featured wines and answer your questions. Limited seatings. Reservations Only. \$75 per person (plus taxes and service charges).*

## WHITE BLEND PIETRENERE IGT by Cantina Ariano, Puglia

Grape Varieties: Falanghina and Bombino

A blend characterized by a dry and harmonious taste, the Falanghina and Bombino Bianco grapes were wisely worked to give this wine the greatest expression of taste and smell



## RED BLEND PIETRENERE IGT by Cantina Ariano, Puglia

Grape Variety: Nero di Troia and Negroamaro

it has a ruby red color, fruity and intense aroma, with hints of black and red cherries and ending notes of spices. With a rich palate and good body, it goes well with savory dishes like red meat roasts, game, and strong cheeses.



## CANNONAU DE SARDEGNA VIGNARAUJA DOC by Cantina di Mogoro, Sardegna

Grape Varieties: 90% Cannonau, 10% Bovale.

**CANNONAU** It's the most famous Sardinian native red vine, existing from the fourteenth century A.C. It adapts easily to the different climatic inland conditions, and it gives wines with different characteristics that derive from the soil peculiarities. It's quite vigorous, with medium-size compact clusters, and it's sensitive to coulure (dropping off of young unfertilized grapes and flowers). The grape has black-purple thin skin.

**TASTING NOTES:** The color is dark and intense ruby red, with bright garnet reflections. At the nose it's characterized by delicate smells ranging from violet to rose, to ripe berries as blackcurrant and light notes of Mediterranean aromatic herbs such as thyme, juniper and rosemary. In the mouth it's smooth, full-bodied and complex, with a nice aromatic evolution, supported by well-integrated tannins that attend the wine into a lingering finish.



## MONICA DE SARDEGNA SAN BERNARDINO DOC by Cantina di Mogoro, Sardegna

Grape Varieties: 85%, Monica, 15% Bovale

**LA MONICA** is a varietal of Sardinian tradition, existing from the period of Spanish Aragon domination in Sardinia (about 1325 AC). It's very popular in the island for its great adaptability to different climatic conditions. With medium-high vigor, it has a quite well-developed and winged cluster, with medium-size berries. The skin thickness has a good black-purple color

**TASTING NOTES:** It's bright and ruby red, with intense purple hints. At the nose you find immediately smells of racking off followed by fresh berries and violet. In the mouth it reveals structure, thanks also to the role of Bovale grape, and it's characterized by a good balance between freshness, sweet tannins and persistence.

