



*the
transept*



Cincinnati International Wine Festival Winery Dinner

**with Chef Amy Main
& Santa Margherita USA
March 9, 2023**

Hors d'oeuvres

Castelvetro Olives | Florentine Style Stuffed Clams | Foraged Mushroom

Bruschetta with Boursin

Santa Margherita Vino Spumante Brut Rosé

Warm Raw Bar

Oysters on the Half Shell | Steamed Maine Mussels | Poached Shrimp

Cocktail | Fresh Clams |

Catalan Toast with Prosciutto, Heirloom Tomato & Roasted Garlic

Kettmeir Pinot Bianco Alto Adige DOC

Soup & Salad

Lightly Wilted Endive with Crispy Duck Confit | Shaved Asparagus | Soft

Boiled Egg | Dijon Lemon Citronette |

Italian Wedding Soup

Ca'Maiol Lugana DOP

Pork Puttanesca

Prime Pork Loin | Puttanesca Sauce | Herb Roasted Eggplant | Grilled

French Green Beans

Masi 'Campofiorin' Rosso del Veronese IGT

Lamb Braciola

Braised Roulade | House made Tomato Demi | Fresh Corn Polenta | Crispy

Kale Chips

Masi 'Costasera' Valpolicella della Amarone DCG Riserva

Olive Oil Cake

Tito's Cocktail

