

Cincinnati International Wine Festival Dinner Series

STUZZICHINI

- Marinated olives with citrus peel & fennel seed
- Sea salt & olive oil almonds
- Crostini board: with housemade ricotta, Tuscan pepperonata, & Venician braised cavolo Nero with currants
- Focaccia with caramelized onions and rosemary

Ca'del Bosco Cuvée Prestige Brut Franciacorta DOCG

- Silverton chopped salad: Romaine, ceci, pepperoncini, tiny tomatoes, provolone, salami, & red wine vinaigrette

Santa Margherita Pinot Grigio Alto Adige DOC

SECONDI

- Barolo braised short ribs with porcini mushrooms
- Soft polenta & pan vegetables with a reduction sauce

Masi Costasera Amarone della Valpolicella Classico DOCG

DOLCE

- Olive Oil Cake with balsamic roasted plums, whipped cream, and pine nut cookies

Tito's Espresso Martini Cocktail

