



Italian Wine Dinner

An Evening with Francesca Farina, Co-Owner of Nicola Biscardo Wines

October 15, 2025

Hors D'Oeuvres (Antipasti):

- Prosciutto and Melone
- Fried Calamari
- Bruschetta

NV Carra Prosecco

First Course (Primo):

Grilled Caesar Salad,
White Anchovies, Housemade Croutons, Shaved Aged Parmesan
Tenuta San Francesco, Costa d'Amalfi Tramonti Blanco 2023

Second Course (Secudo):

Shrimp Scampi
Guado al Melo, Toscana Vermentino L'Airone 2024

Third Course (Secondo Piatto):

Chicken Milanese,
Garden Fresh Tomatoes & Baby Arugula
Patria, Etna Rosso Femina 2022

Fourth Course (Piatto Principale):

Filet Mignon a la Acqua al Due
Certified Angus Beef, Blueberry Sauce, Polenta Cake, Seasonal Vegetables
Poggio dell'Aquila, Brunello di Montalcino 2019

Dessert Course (Dolce):

Panna Cotta
Pallini Limoncello, Amalfi

\$150 per person plus tax and 20% Gratuity