



Acqua Alta

Sunday 8 September, 2019 @ 1 PM

Please join us for a guided wine and cheese tasting by food & wine writer, Vincenzo D'Antonio, followed by a rich **Sunday lunch** featuring the cheeses and wines imported directly from Italy.

The cheeses:

- Fresh and Aged Asiago DOP
- Parmigiano-Reggiano DOP,
- Fresh and Aged Pecorino Toscano DOP
- Mozzarella di Bufala Campana DOP.

The wines by Fontanavecchia:

- Sannio Greco DOP
- Aglianico del Taburno Riserva DOCG

The menu to follow will include:

- Mozzarella di Bufala Campana DOP with tomatoes and pesto
- Seared Polenta with Asiago DOP
- Whole wheat Fettuccine alla Buttera with Pecorino Toscano DOP
- Chicken and Asiago Cannelloni with fresh Asiago DOP Fonduta,
- Parmigiano-Reggiano DOP Risotto,
- Fried egg with aged Pecorino Toscano DOP and truffle oil
- To finish, fresh and aged Pecorino Toscano DOP with homemade blueberry and strawberry preserves.

Reservations Required - \$56 including tax and tip.

****Depending on customs (it's stuck in Philadelphia as of 11 August) We are planning to offer a delicious beer homemade by Birrifico Collesi from the Marche Region of Italy. It is a highly fermented, non-pasteurized and naturally bottle conditioned. This process allows the aroma and flavor of each individual ingredient to be kept alive.