

Wine and Dine with Ron - April 19th

Italian Edition

Stuffed Calamari

Grilled calamari stuffed with basil pesto, rustic bread and Parmesan cheese. Served on a bed of crisp greens.

Paired with: Cabert Bertiole Pinot Grigio, Friuli, Italy

Pinto Grigio KPM (Cantina Gabriele), 2007, Venezie, Italy

Prosciutto Wrapped Sea Bass

Sea Bass wrapped in Prosciutto and baked with a lemon caper and white wine beurre-montee, served with grilled vegetables and marinated eggplant.

Paired with: Ribolla Gialla, Vinnae Jermann, Venezia, Italy

Humberto Canale Pinot Noir, Rio Negro, Argentina

Gnocchi Pomodoro

Potato gnocchi in a basil pomodoro sauce with fried pancetta served in a radicchio bowl.

Paired with: Ascheri Barbera D'Alba Fontanelle, Piedmont, Italy

Antinori Peppoli Chinati Classico 2006, Tuscany, Italy

Ossobuco

Traditional braised veal bones served with a wild mushroom and rosemary risotto.

Paired with: Masi Valpolicella, Veneto, Italy

Terre Domini Valpolicella Ripasso La Vigilia 2006, Veneto, Italy

Tedeschi Amarone Della Valpolicella Classico, Veneto, Italy

Aged Cheese Plate

Assorted aged cheeses - Parmesan, Blue and Cheddar.

Paired with: Pellegrino Pantelleria Passito Liquoroso 2007, Sicily, Italy