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PLATES
NEIGHBORHOOD KITCHEN

Presents

An Italian Wine Dinner

in five courses

Sunday, April 22nd

Antipasto

White Bean Salad

Slow roasted tomatoes, Italian cured meat

Pairing : Prosecco, Marsuret Superiore N/V, San Boldo

Primo

Open - Faced Lobster Lasagna

Fresh pasta, sweet peas, tarragon cream sauce, herbs

Pairing : Verdicchio, Pievalta Castelli di Jesi 2015, Marche

Secondo

Seared Tuna with Red Wine Sauce

Arugula, capers, shallots, oregano

Pairing : Valpolicella, Secondo Marco 2014, Veneto

Carne

Bisteca a la Fiorentina

Garlic, sautéed spinach, parmesan

Pairing : Nebbiolo, Dell' Unità Barolo 2013, Piedmont

Dolce

Vanilla Panna Cotta

Macerated seasonal berries

Pairing : Primitivo, Botromagno 2016, Puglia