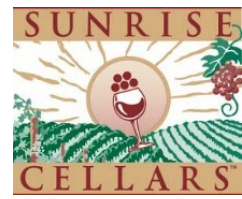


CASCINA
BRUCIATA



SOILAIR
SELECTION 

Cascina Bruciata Wine Dinner – July 19th 2018

COURSE 1

Cured & Roasted Pork Belly
Red Olive Salsa, Golden Raisin Puree

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Freisa 2013

COURSE 2

Roasted Local Mushrooms
Arugula, Lemon, Parmigiano

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Nebbiolo Langhe Usinolo 2016

COURSE 3

Housemade Spring Garlic Cavatelli
Lamb Sugo, Fontina Fonduta, Crunchy Crumbs

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Barbaresco DOCG 2012

COURSE 4

Roasted Beef Tenderloin
Charred Zucchini, Sunchoke & Potato Gratin, Truffle Jus

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Barbaresco Rio Sardo 2011

COURSE 5

Chocolate Tart
Cherry Confit, Caramel-Sea Salt Gelato

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Barolo Cannubi Muscatel 2011

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -