

CANTINE
Fontezoppa
CIVITANOVA MARCHE

felina
restaurant + bar

Fontezoppa Wine Dinner – October 25th, 2018

RECEPTION

Nduja Arancini (**Felina**)

Crispy Hen of the Woods Mushroom, Whipped Ricotta, Multi-Seed Chip (**Fascino**)

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Al Calice: Verdicchio di Matelica 2016

COURSE 1

Hamachi Crudo

Giardinera, Prosciutto Dust, Cantaloupe-Chili Gel (**Fascino**)

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Rosato di Sangiovese, Frappici 2017

COURSE 2

Sweet Corn Cappelletti

Tellicherry Peppercorn, Corn Pudding, Parsley Pesto (**Felina**)

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Vernaccia Nera Carpignano DOC 2015 & Vernaccia Nera Falcotto DOC 2013

COURSE 3

Rigatoni Carbonara

Smoked Pork Belly, Cured Duck Eggs, Pecorino (**Fascino**)

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Vernaccia Nera Carpignano DOC 2015 & Vernaccia Nera Falcotto DOC 2013

COURSE 4

48-Hour Short Rib

Delicata Squash, Radicchio, Agrodolce (**Felina**)

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Marche Rosso Go Figure IGT 2015

COURSE 5

Ciambelline al Vino

Sweet Wine Biscuit, Pinenut Praline, EVOO Gelato (**Fascino**)

- Fascino Chef/Owner Ryan DePersio -

- Felina Chef/Owner Anthony Bucco -