

## North vs. South Italian Wine Dinner - September 12th, 2018

### RECEPTION

Mushroom & Goat Cheese Arancini

~

*Ca' Del Bosco Prestige Cuvee Franciacorta NV (Lombardy)*

### COURSE 1

Local Barnegat Bay Oysters

Meyer Lemon Granita

~

*Gaja Ca Marcanda Vistamare 2017 (Bolgheri, Tuscany)*

### COURSE 2

Carrot Casarecce

Lamb Neck Ragu, Aged Piave Vecchio

~

*Planeta Santa Cecilia Nero D'Avola 2013 (Noto, Sicily)*

### COURSE 3

Veal Tenderloin

Charred Broccoli, Apple-Squash Puree, Apple Salsa

~

*Cantina Mesa Buio Buio 2015 (Carignano del Sulcis, Sardinia)*

### COURSE 4

Red Velvet Cheesecake

Rose Glace, Cherry Fluid Gel

~

*Ca' Maiol Chiaretto Rose 2017 (Valtenesi Riviera del Garda Classico D.O.P.)*

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -