

PIANCORNELLO



## Piancornello Wine Dinner – March 13th, 2019

### APERITIF

Taleggio & Mortadella Sfizi di Pane

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*Per Emma Ciliegiolo 2015*

### COURSE 1

Crispy Duck Confit

Escarole & Castelfranco Radicchio, Elderflower Dressing, Dehydrated Grapes

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*Rosso di Montalcino 2016/2017*

### COURSE 2

Burrata Triangoli

Tomato Butter, Smoked Pistachios, Arugula

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*Brunello di Montalcino 2012*

### COURSE 3

Pancetta Wrapped Lamb Loin

Potato Confit, Spring Onion, & Local Mushrooms

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*Brunello di Montalcino 2013*

### COURSE 4

Artisanal Cheese Plate

Housemade Biscotti

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*Vin Santo Poderi Arcangelo Vin Santo Occhio di Pernice 2007*

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -