

An Evening of Italian Wine & Cuisine

October 7, 2026

Welcome Cocktail

CHINATO SPRITZ

First Course

CAPRESE

Fresh Mozzarella • Heirloom Tomatoes • Balsamic Reduction • Olive Oil • Fresh Basil

Wine Pairing

PECORINO, Migliorati, Abruzzo, Italy '24 (White Wine)

Second Course

PAN-SEARED FOIE GRAS*

Toasted Brioche • Port Wine & Turkish Fig Reduction

Wine Pairing

DOLCETTO, Pecchenino "San Luigi", Dogliani '23 (Red Wine)

Third Course

LINGUINE AI FRUTTI DI MARE

House-Made Linguine • Littleneck Clams • Shrimp Scallops • Black Cod

Sauvignon Blanc & Butter Sauce

Wine Pairing

TENUTA DI CEPPIANO, "Keith Haring" '17 Cabernet, Merlot, Sangiovese (Red Wine)

Fourth Course

ITALIAN LEMON RICOTTA CAKE

Mixed Berry Compote • Grand Marnier Whipped Cream

Wine Pairing

BAROLO, Arnaldio Rivera "Undicicomuni" '20 (Red Wine)

**Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Please inform your DTR server of any food allergies.