



PLEASE JOIN US ON SUNDAY JANUARY 14TH AT 6PM FOR A

SICILIA WINE DINNER

MAURIZIO FARRO, PRESIDENT OF CANTINIERE IMPORTS

WILL BE YOUR HOST FOR THE EVENING

WE WILL ENJOY THE WINES OF THREE IMPRESSIVE PRODUCERS FROM THE REGION



THE MENU AND WINES FOR THE EVENING:

ANTIPASTO

CRUDO DI GAMBERI

Raw Marinated Shrimp with Lemon and Extra Verging Olive oil
paired with **FIRRIATO Etna Bianco 2015 (90 points The Wine Advocate)**

PRIMO

RIGATONI ALLA NORMA

Rigatoni Pasta, Eggplants, Tomato, Mozzarella, Basil
paired with **GULFI Nero d'Avola "Rossojbleo" 2016 (92 points Vinous, Antonio Galloni)**

SECONDO

AGNELLO ALLA SICILIANA CON MENTA E ZAFFERANO

Stewed Lamb Shoulder with Saffron, Mint, Tomato
paired with **PALARI Rosso del Soprano 2013**
(blend of Nerello Mascalese, Cor'e Palumba, Jacche, Nocera, Nerello Cappuccio, Acitana)

DOLCE

CASSATELLE TRAPANESI

Half Moon Shape Cookies Filled with Ricotta and Chocolate
paired with **FIRRIATO Passito L'Ecrú' 2014**

PRICE FOR THE WINE DINNER IS \$65 PLUS TAX AND GRATUITY
PLEASE CALL AL DENTE AT (202) 244-2258 TO RESERVE YOUR SEAT
ALL THE WINES PRESENTED WILL BE OFFERED BY MACARTHUR BEVERAGE
FOR SPECIAL JUST-FOR-THIS-EVENT DISCOUNTED PRICES