



Wine Dinner

JANUARY 27, 2019

EMILIA D'ORSI

Al Dente
Ristorante

"TONNO FINTO" CON I FAGIOLI RICOTTA DI DARIO CECCHINI

CANNELLINI BEANS SALAD WITH RED ONIONS AND MARINATED ROASTED PULL PORK

PAIRED WITH ROSSO MANIERO

AGNOLOTTI DI ANATRA CON I PORCINI

DUCK RAVIOLI WITH PORCINI SAUCE

PAIRED WITH CHIANTI CLASSICO

BRASATO AL MIDOLLO DI DARIO CECCHINI

SLOW BRAISED BEEF WITH SHALLOTS

A RECIPE FROM THE FAMOUS BUTCHER DARIO CECCHINI

PAIRED WITH INERSUS

CROSTATO DI NOCI

WALNUT TART, CANDY FRUIT ICE CREAM

PAIRED WITH VIN SANTO

THE PRICE FOR THE WINE DINNER IS \$75 PLUS TAX AND GRATUITY.

PLEASE CALL AL DENTE AT 202-244-2223 OR GO ONLINE TO OPENTABLE TO RESERVE YOUR SEAT.

ALL THE WINES PRESENTED WILL BE OFFERED BY MACARTHUR BEVERAGE FOR DISCOUNTED PRICES.