



Accademia Italiana
della Cucina

World Week of Italian Cuisine

13-19 November 2017

Wine Pairing Menu

“Il Fornaio”

Antipasti

Insalata Mediterranea

(Organic lettuces with grilled eggplant, zucchini and roasted bell pepper in a balsamic vinaigrette dressing)

served with Vermentino Antinori

Primi Piatti

Tortelloni Di Magro

(Homemade ravioli filled with ricotta cheese and spinach in a light tomato-basil sauce, topped with shaved parmesan)

served with Duca di Salaparuta “Risignolo” Duca di Platino

Secondi Piatti

Brasato al Vino Rosso

(Braised short ribs served with mashed potatoes))

served with La Capranera Aglianico

\$ 74.99 plus taxes

\$ 48.99 (without wines) plus taxes

