

The Beauty of Valpolicella...
WINE DINNER



A FOUR-COURSE WINE PAIRING DINNER

HEAD CHEF | PIETRO CHESSA
WINE EXPERT | LUCA BRANZANTI

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First Course

SPIEDINI DI POLLO

Honey garlic chicken skewers served with a honey chili sauce

Soave DOC 2018 "I Prandi" (Veneto)

80% Garganega, 20% Trebbiano

Light straw yellow color. Aromas of white flowers and yellow fruits with note of sage. Good balanced between acidity and minerality with a fresh finish.

Second Course

SPAGHETTI DI CHECCA

Fresh Spaghetti, tossed with Pomodorini di Campo

Valpolicella Superiore DOC Ripasso 2015 "La Casetta" (Veneto)

65% Corvina, 15% Corvinone, 10% Rondinella

10% other indigenous varieties

Deep ruby-red color purple hues, an intense aroma and full-bodied flavor, hints of dried fruit, cherries and spices.

Third Course

FILETTO DI MANZO

Grass fed Filet Mignon, Prosciutto di Parma, wild mushrooms, Dijon mustard, pastry puff

Amarone della Valpolicella Classico DOCG 2015 "Vigneti di Jago" (Veneto)

60% Corvina, 15% Corvinone, 15% Rondinella

10% other indigenous varieties

Aroma is complex and magnificent, spiced and with hints of vanilla, full-bodied with sweet tannins.

Dolci

CHOCOLATE MOUSSE CANNELLONI

Chocolate crepe filled with homemade chocolate mousse

Lambrusco Grasparossa di Castelvetro DOC 2017 "Ciacaron"

(Emilia-Romagna)

100% Lambrusco

Aromas of pomegranate, blackcurrant, blackberry. Flavor and roundness are perfectly balanced.