

SIX *two* EIGHT

07.17.2024 Italian Wine Dinner

1st Course: Arancini

Saffron Risotto, Pancetta and Pork Ragu, Scamorza Cheese, and Pomodoro Sauce

2020 Rina Ianca Grillo Viogner Terre, Siciliane, Sicily

2nd Course: Seared Grouper

Ricotta Gnocchi, Sun Dried Tomato Pesto, Charred Artichokes

2022 Renato Ratti "Battaglione" Barbera D'Asti, Piedmont

3rd Course: Beef Bracirole

With Lobster Ravioli Alla Vodka

2013 Castello di Monsanto, Super Tuscan, Tuscany

4th Course: Sporcamus

2009 Il Poggione Vin Santo Sant'antimo Riserva, Tuscany

\$120 per person and includes wine pairings