



VARIA

MODERN TRATTORIA & WINE STUDIO

JUNE 2023



COURSE 1

Tenuta Regaleali "Cavallo delle Fate" Grillo
Pasta Chi Sardi
Sardine | Pine Nut | Golden Raisin | Saffron |
Dill

COURSE 2

Planeta Rosé (Nero d'Avola/Syrah blend)
Ahi Tuna Tonnato
Caper | Soft Boiled Egg | Shallot

COURSE 3

Benanti Eta Rosso
(Nerello Mascalese/Nerello Cappuccio blend)
22 Layer Short Rib Lasagna
Whipped Ricotta | Bechamel
Wild Mushrooms | Demi

COURSE 4

Feudo Montoni Vrucara (Nero d'Avola)
Brule Rice Pudding
Amarena Cherrie | Pistachio
Dark Chocolate

