

# School of Wine Dinner

## \*\* Monthly Class Series \*\*

Thursday, August 25<sup>th</sup> 2016 6:30pm // \$45 per person  
(not inclusive of tax + gratuity)



## A Journey through the region of **Campania**

Experience the wines of Campania, a region famous for producing some of the most ancient wines in Italy with our Wine Director, **Cristiano Labia**. The classes are casual, informative and designed for wine enthusiasts looking to add a few new tricks to their repertoire. We cover the basics of wine making and how to best enjoy these great wines, which will be paired with traditional small plates.

### **Falanghina del Sannio DOP "Pezza Lucente" La Badessa 2013**

*Mozzarella di Bufala Campana DOP di Caserta*

*Fresh Flown in Bufalo Mozzarella from the Town of Caserta*

### **Fiano di Avellino DOCG "Refiano" Tenuta Cavalier Pepe 2013**

*Crudo di Pesce Spada con Pesto di Prezzemolo e Aglio*

*Raw Sword Fish Carpaccio topped with Parsley and Garlic Pesto*

### **Greco di Tufo DOCG "Nestor" Tenuta Cavalier Pepe 2013**

*Paccheri allo Zafferano Con Zucca e Gamberi*

*Paccheri Pasta with Yellow Squash and Shrimp in a Saffron Sauce*

### **Aglianico Sannio DOC "La Morgia dei Merli" La Badessa 2013**

*Seppie in Salsa di Pomodoro Ciliegino di Collina con Capperi e Peperoncino*

*Oven-Roasted Cuttle Fish in a Spicy Collina Cherry Tomato Sauce & Capers*

### **Irpinia Rosso DOC Campi Taurasini "Santo Stefano" Tenuta Cavalier Pepe 2009**

*Pollo allo Scarpariello come ad Aversa*

*Traditional Chicken Scarpariello in the Style of Aversa Town*

### **Privilegio dei Feudi di San Gregorio Irpinia Bianco IGT Fiano Late harvest**

*Bombolotti al Limoncello*

*Traditional Sweet Pastry drowned in Limoncello di Amalfi*