

# PANE E VINO

## CASTELFEDER WINE DINNER

Thursday, October 12th at 6pm

### Reception

Mushroom Fontina Tartlets  
*2015 Castelfeder 'Mont Mes' Pinot Grigio*

### Antipasto

Aged Speck, Mortadella, Montasio Cheese, Crostini  
*2016 Castelfeder 'Lahn' Kerner*

### Primi

Pumpkin Ravioli, Butternut Squash Cream, Aged Speck  
*2015 Castelfeder 'Glener' Pinot Nero*

### Secondi

Braised Veal and Peas over Creamy Polenta  
*2015 Castelfeder 'Rieder' Lagrein*

### Dolci

Apple Crisp with Taleggio Cheese  
*2012 Castelfeder 'Von Lehm' Gewürztraminer*

\$60 per person  
*(tax and gratuity not included)*