



SEPTEMBER 25 2024 AT 6.30 PM



A night of Calabrese original Home style cooking paired with wines of South of Italy
Live guitar music by TONI CHIODO

Prosecco and hors d'oeuvre

ANTIPASTO RUSTICO

Capicollo, soppressata, sun dry tomatoes, cheese and roasted peppers
2022 Malvasia Verbo – Tre Amici

MELANZANE RIPIENE

Baked Eggplant stuffed with pecorino cheese, bread crumbs, minced veal and fresh basil
2022 Madre Goccia -Tenuta Iuzzolini – La Cantina Imports

TRIVELLE CON RICOTTA E NDUJA

Large fusilli with ricotta and nduja (spicy calabrese sausage)
2022 Muranera IGT -- La Cantina Imports

ARROSTO D'AGNELLO

Roasted Lamb with rosemary and garlic and potatoes
2013 Aglianico del Vulture Superiore Carato Venusio - Tre Amici

TORTA DI FORMAGGIO ALLA BIAGIO E PASTICCINI

Biagio's chocolate cheesecake and cookies
Amaro Lucano

PRICE \$195 ++