

# Marchese Antinori Excellence

An Italian Legacy Dinner at Biagio Ristorante

Join us for an evening where Toronto tradition meets Italian heritage. Halpern Wine Enterprises and Biagio - one of Toronto's most beloved Italian dining institutions - proudly present a wine dinner celebrating the illustrious **Marchese Antinori** portfolio.

On May 7, 2025, experience the masterful pairing of Biagio's acclaimed Italian cuisine with the distinctive wines of one of Italy's most prestigious winemaking families. Each course has been thoughtfully crafted to showcase the perfect harmony between Biagio's culinary artistry and Antinori's viticultural excellence.

**Date:** Wednesday May 7th

**Time:** 6:30PM

**Location:** Biagio, 155 King St. E, Toronto

**Price:** \$195 per person++

**for reservations call 416-366-4040 or on line at [biagioristorante.com](http://biagioristorante.com)**

## STUZZICHINI ASSORTITI

Mix hors d'oeuvres

Marchese Antinori NV Franciacorta cuvée Royale

## INSALATA DI POLPO, ARANCE E FINOCCHIO

Octopus salad with oranges, fennel with olives and E.V.O.O. dressing

Marchese Antinori 2023 Bramito Castello della Sala

## CANNELLONE DI RICOTTA E BIETOLE

Swiss chard and ricotta cheese stuffed cannellone  
baked in a tomato and bechamel sauce with parmigiano

Jermann 2023 Red Angel Pinot Nero

## MEDAGLIONI DI VITELLO AI PORCINI

Veal medallions with Porcini mushroom sauce

Served with potato and vegetables

Prunotto 2020 Barolo

## PERE COTTE

Poached pears dipped in chocolate sauce

Marchese Antinori Tignanello Grappa