



 An Exclusive Evening in Tuscany at Biagio Ristorante 

Join us for an unforgettable Wine Dinner featuring the legendary estate of **Isole e Olena**. Experience the true essence of Tuscan culinary traditions paired alongside world-class, critically acclaimed wines.

 Date: Tuesday September 15, 2026

 Time: 6:30 PM

 Location: Biagio Ristorante

 Price: \$360 per person (plus taxes and gratuities)

✨ THE MENU & PAIRINGS ✨

Reception: **Stuzzichini** (mixed hors d'oeuvres) paired with **Prosecco**.

First Course: **Baccalà mantecato alla Toscana** (creamed salted cod) paired with **2024 Chardonnay Collezione Privata, Isole e Olena (Toscana IGT)**. [1]

Second Course: **Pappardelle al ragù di Cinghiale** (Wide flat pasta ribbons with wild boar sauce) paired with **2023 Chianti Classico, Isole e Olena (DOCG)**.

Main Course: **Lombata di Vitello alla crema di Tartufo Nero Estivo** (veal chop with black summer truffle sauce, roasted potatoes, and chicory) paired with **2022 Cepparello, Isole e Olena (Toscana IGT)**.

Cheese Course: **Selezione di Pecorini Toscani** (sheep's milk cheeses) paired with **2021 Cabernet Sauvignon Collezione Privata, Isole e Olena (Toscana IGT)**

Reserve your table today to secure your journey through the flavours of Tuscany!

 For Reservations: Call Biagio Ristorante directly at 416-366-4040 or visit our website biagioristorante.com