



SUNSET IN LE MARCHE: AN EVENING WITH GAROFOLI

Presented by: Biagio Ristorante & Halpern Wine Agency

Date / Time: Tuesday, September 29, 2026 | 6:30 PM – 9:30 PM

Location: Biagio Ristorante | 155 King St E, Toronto, ON



THE EXPERIENCE & HERITAGE

Join us for an exclusive sensory journey to Italy's Adriatic coast, celebrating Casa Vinicola Gioacchino Garofoli. Established in 1871, Garofoli is the oldest winemaking estate in the Marche region. Across five generations, the family has mastered the crisp, mineral Verdicchio white wine alongside robust, sun-drenched maritime reds like Montepulciano and Sangiovese.



THE PAIRING MENU

WELCOME RECEPTION (STUZZICHINI)

Dish: Mixed Hors d'œuvre — A curated selection of the chef's traditional Italian finger foods.

Wine: Prosecco

ANTIPASTO

Dish: Antipasto alla Marchigiana — Authentic *Olive ascolane* (meat-stuffed fried olives), artisanal cured meats, and regional Italian cheeses.

Wine: Garofoli 2025 Serra del Conte Verdicchio dei Castelli di Jesi

PRIMO PIATTO

Dish: Calamarata al Ragù di Mare — Calamarata pasta tossed in a rich tomato sauce with a fresh mix of local seafood.

Wine: Garofoli 2025 Komaros Rosato (100% Montepulciano)

SECONDO PIATTO (Choice of One)

Merluzzo Nero — Black Cod with a honey-lemon sauce and a touch of cream, served with seasonal vegetables.

— OR —

Filetto alla Rossini — Beef tenderloin topped with rich liver pâté and a black truffle sauce, served on toasted Pan Brioche with vegetables.

Wine: Garofoli 2025 Farnio Rosso Piceno and Garofoli 2025 Monte Reale Sangiovese

DOLCE

Budino al Caramello — Silky caramel pudding.

Beverage: Amaro



TICKET & RESERVATION DETAILS

Price: \$175 per person (plus taxes and gratuities).

Reservations: Call Biagio Ristorante at +1 416-366-4040 or book online at biagioristorante.com.

Portfolio Inquiries: halpernwine.com