

Family Meal

Dinner

WELCOME COCKTAIL

MILANO SPRITZ

vodka, italicus, aperol
fever tree grapefruit soda

FIRST COURSE

FALL BEET SALAD

arugula, granny smith apples
coal roasted beets, chèvre
toasted hazelnuts, apple cider vinaigrette

Pairing: Borgo Del Tiglio Milleuve
Pinot Grigio

SECOND COURSE

STROZZAPRETI

ricotta, 'nduja, chicken sausage
crushed tomato, pecorino, basil

Pairing: Casa Alle Vacche
Sangiovese B. Bianco

THIRD COURSE

TUSCAN FISH STEW

brodo, pei mussels, sapelo island clams
local shrimp, nc rainbow trout, fennel

Pairing: Tenuta Mazzolino, Terrazze
Pinot Nero

FOURTH COURSE

ITALIAN DESSERT CAKE

acorn squash custard, walnut sponge cake
bay leaf mousse, maple meringue

Pairing: Frangelico Espresso Martini

EXECUTIVE CHEF - VINCE GIANCARLO

PASTRY CHEF - CATIE VAN SLYKE

ANGELINE'S