

A T O U R O F
ITALY
— Wine Dinner —

welcome toast

Jermann Pinot Grigio DOC 2021

antipasto

Broiled Prawns atop Melon Gastrique
with cucumber slaw, torched watermelon,
finished with sea salt

PAIRED WITH

Pieropan Soave Classico DOC 2021

pasta course

Mushroom Fontina Ravioli
with fresh tomato sauce featuring Ohio strawberries,
smoked pancetta and lemon

PAIRED WITH

Tornatore Etna Rosso DOC 2019

meat course

Coffee & Dark Cocoa Braised Beef Short Rib
over parmesan risotto with grilled radicchio and
asparagus salad, fresh herbs

PAIRED WITH

Allegrini Palazzo della Torre 2019

cheese course

Beef Bresaola, Pecorino, House Smoked Ricotta
with olive tapenade, plum jam, blackberries

PAIRED WITH

Poggio al Tesoro Bolgheri DOC "Il Seggio" 2019

dessert

Fresh Melon Puddings
made with Jermann Pinot Grigio,
dark chocolate, jasmine, pistachio

mezzo