



Taste of Italy WINE DINNER

FIRST COURSE

CRÉPINETTE

rich bolognese, ricotta & pecorino portabella, sweet sausage cream
paired with Giacosa Fratelli Dolcetto D'Alba

SECOND COURSE

CACIO PEPE

linguini, pecorino, black pepper, butter
paired with Antinori Cast Delle Sala "Bramito" Chardonnay

THIRD COURSE

SLOW ROASTED LAMB SHANK

tuscan white bean stew, rosemary balsamic glaze
paired with Borgo Scopeto Borgonero IGT Rosso

FOURTH COURSE

TIRAMISU

paired with Vin Santo

aerie
restaurant • lounge