

Vulcania Winemaker Dinner

Antipasti

Seaweed Zeppoli caviar, smoked mascarpone

Italian Pan Con Tomate

Prosciutto di parma, 24-month aged parmigiana Reggiano, young basil

Marinated Castelvetro Olives

Mirafiore Blanc de Noir, Alta Langa DOCG, Piedmont Italy 2018

Second

Swordfish Milanese

Soft-boiled egg, porcini mushrooms, young fennel celery, wild arugula, truffle vinaigrette

Borgogno Timorasso, Derthona DOC, Piedmont Italy 2019

Third

Ink Orecchiette

Sweet corn brodo, cabineros, Calabrian chili, garlic bread crumbs

La Kiuva "Rouge de Vallée", Valle d'Aosta DOC, Aosta Valley Italy 2020

Fourth

Wagyu Beef Ribeye Cap "Pizzaiola"

Eggplant caponata, potato pave, parmigiana fonduta, seabeen powder

Cordero di Montezemolo "Monfalletto", Barolo DOCG, Piedmont Italy 2018

Dessert

Genduja Chocolate Tart

Pistachio sponge, blood orange, olive oil ice cream ice

Anselmi Passito "I Capitelli", Veneto Italy 2020



PRESENTED BY



VULCANIA
by the Voltaacchio Bros.

No Substitutions