



"A Walk Around Italy Wine & Food Pairing...The Journey Begins  
March 1, 2012 Menu

**Antipasto (Appetizer)**

**Polenta Fritta con Funghi**

*A regional Piedimont dish of polenta covered in a creamy mushroom & beef gravy*

*Paired wine: **La Quercia Montepulciano (Piemonte)***

**Primo Piatto (First Course)**

**Insalata di Arugola Pancetta e Ananas**

*A unique, refreshing salad blend of arugula, baby spinach, roasted walnuts, pineapple sprinkled w/crunchy pancetta & sautéed in rum*

*Paired Wine: **Giocato Bianco Pinot Grigio (Veneto/Slovenia)***

**Secondo Piatto (Second course)**

**Fettuccine Tricolore ai Carciofi e' Pepperoni Arrostiti**

*Tri-color fettuccine in a velvety cream sauce mixed w/artichokes, roasted peppers, raisins & herbs*

*Paired Wine: **Antonio Sanguineti's Super Tuscan Chianti DOCG (Toscana)***

**Piatto di Portata (Main Course)**

**Rolata di Maiale al Forno**

*Tender pork loin stuffed w/spinach, fontinella, provolone & herbs.  
Covered w/Tony's unique glaze. Served w/Italian style asparagus*

*Paired wine: **Antonio Sanguineti's Chianti DOCG***

**Dolce (Dessert)**

*A delightful surprise prepared by Jenny, to finish this delightful event! (Emilia Romagna)*