

# BASILICATA WINE DINNER

PRESENTED BY ROBERTO DONNA AND THE OWNER OF  
D'ANGELO WINERY, ERMINIA D'ANGELO, ON  
**SEPTEMBER 23 AT 6 PM**

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## ANTIPASTO

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### TONNO ALLA LUCANA

Seared Rare Tuna Loin, Beans, Onions, Sun Dry Tomato Salad  
served with Olive Oil and Lemon

PAIRED WITH AGLIANICO DEL VULTURE 2013

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## PRIMO

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### FUSILLI CON FUNGHI CARDONCELLI E SALSICCIA

Homemade Fusilli With Mushrooms And Sausage Ragu

PAIRED WITH AGLIANICO DEL VULTURE "CANNETO" 2013

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## SECONDO

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### AGNELLO ALLA LUCAN

Grilled Lamb Chop, With Potato And Peppers Stew

PAIRED WITH AGLIANICO DEL VULTURE RISERVA "CASELLE"

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## DOLCE

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### FRITTELLE QUADRATE

Sweet Dough Fritter With Raisins And Dry Fruit Served With Vanilla  
Ice Cream

PAIRED WITH MOSCATO E MALVASIA DEL VUTURE

"L'AUTENTICA" 2009

**PRICE FOR THE WINE DINNER IS \$75 PLUS TAX AND GRATUITY. PLEASE CALL AL  
DENTE AT (202) 244-2223 TO RESERVE YOUR SEAT. ALL THE WINES PRESENTED  
WILL BE OFFERED BY MACARTHUR BEVERAGE FOR A SPECIAL JUST-FOR-THIS-  
EVENT DISCOUNTED PRICES.**