



WINE DINNER

MARCH 24, 2019 AT 6 PM

\$ 75 PER PERSON

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**FIORI DI ZUCCHINA RIPIENI DI
RICOTTA E FRITTI SERVITI CON LA
BAGNA CAUDA**

Fried Zucchini Blossom Stuffed With Ricotta In A Bagna
Cauda Sauce

PAIRED WITH IL FIORE

TAGLIERINI CON IL RAGU LANGAROLO

Thin, Hand-Cut Pasta With A Classic Ragù From The Langhe Area

PAIRED WITH BARBERA MONTEBRUNA

**GUANCIA DI MANZO AL VINO ROSSO E
POLENTA CONCIA**

Slow Braised Beef Cheeks Marinated In
Red Wine With Polenta Concia

PAIRED WITH BRICCO DELL UCCELLONE

**IL BUNET ASTIGIANO E I BISCOTTI
PIEMONTESI**

Chocolate Pudding With Cookies From
Piemonte

PAIRED WITH BRACHETTO

TO MAKE A RESERVATION, PLEASE CALL 202-244-2223 OR GO ONLINE
TO TO OPENTABLE. ALL WINES PRESENTED ARE OFFERED BY
MACARTHUR BEVERAGE FOR DISCOUNTED PRICES