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# VENETO WINE-PAIRING DINNER

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## **DE PAOLO PROSECCO** Beef Carpaccio Crostini

Finely sliced beef layer on crispy focaccia bread,  
Italian salsa verde, shaved Parmigiano Reggiano

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## **VILLA SAN ZENO PINOT GRIGIO** Spaghetti alla Chitarra Aglio Olio e Pepperoncino

Thick spaghetti simmered with garlic, EVOO and  
hint of Calabrian chili finished with bottarga

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## **VILLA SAN ZENO SOAVE** Polipetti al Nero di Seppia

Creamy polenta served with tender sous vide baby  
octopus, grilled and finished with black cuttlefish ink

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## **VILLA SAN ZENO 'TERRENGRE' VALPOLICELLA RIPASSO & VILLA SAN ZENO 'CASTEL ROTHARI' AMARONE DELLA VALPOLICELLA** Duo of "Risi e Bisi"

"Rice and peas." Fresh English peas in creamy Parmigiano Reggiano risotto  
with a slice of slow-cooked pork belly "porchetta" with garlic & herb seasoning,  
crackling skin and gremolata

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## **CASE BIANCHE CABERNET SAUVIGNON** Dry-Aged Prime Beef Ribeye

50-day dry-aged prime ribeye, slice of gorgonzola piccante,  
sautéed rapini with garlic, and red wine bordelaise

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## **DESSERT** Tasting of Chocolate Truffles

Dark chocolate orange, milk chocolate caramel, white chocolate raspberry