

NORTHERN ITALIAN TRUFFLE/WINE DINNER

IMPORTED ITALIAN BURRATA

Caviar, EVOO, Black Truffle
Ferrari, Brut Rosé Trento DOC

MONKFISH ROULADE

Prosciutto, Mushroom Risotto, Black Truffle
Fontanafredda, Gavi Del Comune Di Gavi

LUMACHE, MARSALA

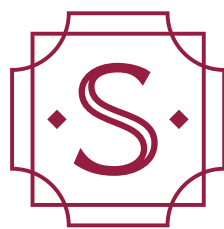
Parmesan, White Truffle
Fontanafredda, Vigna La Rosa Barolo

BRAISED SHORT RIB

Creamy Polenta, Crispy Onions, White Truffle
Bertani, Amarone Della Valpolicella Classico

TARTUFO

Fontanafredda, Briccotondo Moscato D'asti



BERTANI

VENETO, ITALY



Bertani's impact on Veneto wine making, particularly in Amarone production, is so considerable that 'Bertani' and 'Amarone' are nearly synonymous. Their 150+ year history is dotted with groundbreaking initiatives and royal accreditation. While respectful of their past, Bertani strives towards innovation, using progressive techniques and equipment allied

with extensive experience and a deeply felt respect for tradition to provide wines of uncompromising quality.

FONTANAFREDDA

PIEDMONT, ITALY



Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe,

produced from grapes that are farmed from organic and sustainably managed vineyards. Fontanafredda is the largest certified organic company in Piedmont, beginning with their 2018 harvest. The winery is also working with its 400 local grower partners, who bring their grapes to Fontanafredda each year, to help them in converting their farming to organic.

FERRARI

TRENTINO, ITALY



Mastering the art of Italian living is not difficult. Simply pop open a bottle of Ferrari, Italy's most iconic sparkling wine, and you will find luxury, glamour, and undeniable quality in every sip. Giulio Ferrari, a Trentino native, started his venerable sparkling wine house in 1902, after studying winemaking in France. Convinced that his native region's terroir was ideal for growing Chardonnay, he produced three of his now best-

known cuvées – Ferrari Brut, Perlé and Giulio Ferrari – as blanc de blancs. This innovative approach quickly paid off. Ferrari wines consistently receive some of Italy's top accolades, including being awarded Tre Bicchieri 22 years in a row, and being recognized as Wine Producer of the Year 2018 by the esteemed Gambero Rosso organization.