



**Divino**  
Ristorante - Enoteca



## **PUGLIA WINE DINNER**

April 17<sup>th</sup>, 2026 – 6:30pm

\$78 per person

### **FIRST COURSE**

*Paired with Pinot Grigio Favugne 2024*

#### **Crudo Di Branzino**

Crudo di Branzino, Citrus, Fennel, Pink Peppercorn

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### **SECOND COURSE**

*Paired with San Severo Montepulciano DOP 2024*

#### **House made Tagliatelle with Porcini**

parmesan and truffle sauce

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### **THIRD COURSE**

*Paired with Primitivo Black Tiati 2023*

#### **Braised Short Rib**

Amarena Cherry Jus, Charred Radicchio

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### **DESSERT COURSE**

*Paired with Passito di Pantelleria*

#### **Panna Cotta**

Apricot Compote, Almond Crumble

