



**WED,  
MARCH 18**

**6:30PM**

# VIGNALTA

**4 COURSE  
WINE TASTING DINNER**  
**\$109 rsvp**

## **AMUSE BOUCHE**

**BRUT, NATURE**

## **GF CRUDO DI PESCE**

Marinated Fresh Baja Black Sea-Bass,  
EVOO, Lemon, Jalapeño, Pomegranate

**2023 PINOT BIANCO** 91 points Vinous

## **BIGOLI AL RAGU' D'ANATRA E PORCINI**

Homemade "Bigoli" Noodles,  
Delicious Duck-Porcini Ragout,  
Shaved Parmigiano Reggiano

**2018 MERLOT RISERVA**

## **GF COSTOLETTE D'AGNELLO SCOTTADITO**

Herb-Marinated New Zealand Grilled  
Lamb Racks, Evoo, Mint, Fried Corn  
Meal Polenta, Sautéed Dandelions

## **2017 GEMOLA, CABERNET FRANC- MERLOT**

70% Merlot and 30% Cabernet  
Franc. Constantly awarded with  
"3 Glasses Gambero Rosso"

## **PASTIERA DI KATIA**

An exquisite tart of cooked Wheat,  
Eggs, And Creamy Ricotta, Scented  
With Orange Blossom Water

**MOSCATO FIOR D'ARANCIO**