

**WED,
APRIL 22**
6:30PM



ANTINORI

4 COURSE WINE TASTING DINNER

AMUSE BOUCHE **\$95 rsvp**

Crostino with stracciatella cheese and anchovies

BRUT

**GF POLIPO ALLA GRIGLIA
SU PURE' DI FAVE**

Tender chargrilled tentacles, lemon-garlic emulsion, fresh parsley, served over creamy fava bean puree

**2023 CHARDONNAY PIETRABIANCA,
CASTEL DEL MONTE**

92 points Vinous / 91 WS / 91 JS

**ORECCHIETTE ALLE CIME
DI RAPA**

Handmade 'little ear' pasta tossed with bitter broccoli rabe, savory dissolved anchovies, garlic, and a kick of chili in olive oil

2023 PRIMITIVO DEL SALENTO

GF AGNELLO ALLE PRUGNE

Slow-braised lamb stew, simmered in a rich plum sauce, finished with a velvety reduction of Aglianico wine

**2021 AGLIANICO BOCCA DI LUPO,
CASTEL DEL MONTE**

95 Jeb Dunnuck / 92 WS / 92 Vinous

**CROSTATA AI FRUTTI
DI BOSCO**

Delicate tart filled with pastry cream and topped with wild berries

2024 ROSE' CALAFURIA

Kindly advise us of any dietary restrictions when booking; we will do our best to accommodate