**Il Borro Wine Dinner**

**October 17th, 2024 6:00pm**

Reception:

Bruschette di pomodoro al forno e parmigiano- ciabatta bread, roasted tomatoes, oregano, parmesan cheese

Bresaola e caprino-air dried beef & goat cheese

Gamberi fritti- shrimp lightly fried

***Paired with: Il Borro Rose’***

Antipasti:

Insalata di carne tartufata- beef carpaccio with spring mix, black truffles, parmesan cheese

***Paired with: Il Borro Borrigiano IGT 2022***

Pasta:

Pappardelle all’anatra e porcini- Large egg noodle pasta , duck ragu, porcini mushrooms

***Paired with: Il Borro Pian Di Nova 2019***

Secondi:

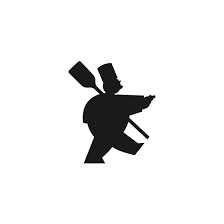
Medaglione di filetto al gorgonzola con sciroppo di balsamico - beef tenderloin medallion, gorgonzola sauce , balsamic glaze ;mashed potatoes

San Pietro ai pomodorini - John dory fillet breaded and roasted cherry tomatoes, caper, black olives; sauteed spinach

***Paired with: Il Borro Polissena Valdarnodi Sopra DOC 2018***

Dolci:

Crema catalana alla lavanda- lavander cream brulee

***Paired with: Vin Santo***