

# NEXT DOOR FOOD & DRINK

## TOUR OF ITALY WINE PAIRING DINNER

SIX COURSE DINNER WITH REGIONALLY INSPIRED FOOD AND WINE  
FROM AROUND ITALY FOR \$65 PER PERSON

### FIRST COURSE FROM CALABRIA

GRILLED SARDINES, PARSLEY AND LEMON PESTO, POTATO SALAD AND RED ONION

PAIRED WITH

*2012 TAMI GRILLO SICILIA BIANCA, SICILY*

### SECOND COURSE FROM LAZIO

PASTA CARBONARA. HOUSE MADE PASTA WITH CURED EGG YOLK AND PORK JOWL

PAIRED WITH

*2012 COENOBIVM VINO DE TAVOLA BIANCO, LAZIO*

### THIRD COURSE FROM LIGURIA

HOUSE MADE POTATO GNOCCHI WITH A CREAMY BASIL PESTO, CARDOON AND PARMESAN CHEESE

PAIRED WITH

*2013 BISSON GLERA VINO FRIZZANTE, LIGURIA*

### FOURTH COURSE FROM TUSCANY

WHOLE SUCKLING PIG PORCHETTA WITH SOFT POLENTA, TUSCAN KALE AND SHAVED TRUFFLE

PAIRED WITH

*2011 GROSJEAN GAMAY, VALLEE D'AOSTE*

### FIFTH COURSE FROM VENETO

SLOW BRAISED WILD BOAR BELLY WITH PUMPKIN RISOTTO, CHARRED RADICCHIO AND BALSAMIC

PAIRED WITH

*2012 ROAGNA DOLCETTO D'ALBA, PIEDMONT*

### SIXTH COURSE FROM LOMBARDY

SBRISOLONA SERVED WITH ESPRESSO GELATO

PAIRED WITH

*AVERNA AMARO & AMARETTO ICED COFFEE WITH VANILLA BEAN CREAM*