

Paci

R E S T A U R A N T

Autumn Italian Wine Dinner

November 14th, 2024 | 6pm

1ST COURSE ANTIPASTO DI FORMAGGIO, SALUMI E PANZANELLA

Tomino Soft Cheese and Speck over a Panzanella Bean Salad

Wine Pairing: Eisacktaller Kellerei Valle Isarco Gruner Alto Adige (2023)

2ND COURSE CALAMARI RIPIENI

Stuffed calamari over wilted frisee and asparagus

Wine Pairing: La Monacesca, Verdicchio di Matelica (2021)

3RD COURSE PAPPARDELLE AL CINGHIALE

Homemade Pappardelle pasta with a wild boar ragu

Wine Pairing: Eisacktaller Kellerei Valle Isarco Lagrein Alto Adige (2022)

4TH COURSE BEEF BRACIOLE INVOLTINI

Braised Beef Roll stuffed with herbs, chestnuts,

Caciocavallo cheese over a creamy polenta

Wine Pairing: Petra Toscana Blend, Maremma Tuscany (2019)

5TH COURSE BASQUE CHEESECAKE

Basque cheesecake made with ricotta with a blueberry basil compote

Wine Pairing: Petra, Quercegobbe Toscana Merlot (2021)

\$165 Per Person
Tax and Gratuity Included

