

# *Vinello Wine Dinner*



## *Reception*

*Pass Around Hors d'oeuvres*

*Paired with Franciacorta*

## *1st Course*

*Beef Tenderloin Carpaccio with Arugula and Shaved  
Parmesan*

*Paired with Vardocicchino*

## *2nd Course*

*Linguni Butter and Sage Pasta with Black Truffles*

*Paired with Etna Bianco*

## *3rd Course*

*Chilean Sea Bass with Wilted Spinach and Citrus-Caper Sauce*

*Paired with Etna Rosso*

## *4th Course*

*House Made Tiramisu with a Chocolate Truffle*

*Paired with Moscato*