

ITALIAN WINE DINNER



March 16
6:00 p.m.
Reid's Myers Park

Presenting the wines of Paolo Scavino with Special Guest Riccardo Sgarra, Sommelier & Scavino Global Wine Ambassador

Upon arrival
A glass of Italian Sparkling Wine

Antipasto
Carne Cruda with Truffles
Scavino Rosso Langhe

Expressive, persistent and delicate aromas of red cherries and spices. Supple and joyful structure where the flavors are persistent and of a light nature

PRIMO PIATTO
Spring Pea and Wild Mushroom Agnolotti
Scavino Nebbiolo Langhe

A beautiful delicate and complex wine; the essence of the Nebbiolo grape, with its underlying structure: vibrant and elegant

SECONDO PIATTO
Brasato al Barolo, with Polenta, Green and Red Sauce
Scavino Barolo DOCG

This Barolo comes from the best plots of seven crus. Dark-skinned berry, baking spice and floral aromas float from the glass while the taut palate delivers crushed raspberry, licorice and chopped herb. Firm, refined tannins provide a wonderful backbone

\$60 per person
Reservations: Call [704-377-1312](tel:704-377-1312)
Ask for the Wine Department!