



vietti wine dinner

wednesday, september 10 | 6pm

roasted red pepper bruschetta

heirloom tomatoes / whipped lemon ricotta / capers / basil / garlic crostini

wine pairing: Roero Arneis

eggplant involtini

ricotta / spinach / pomodoro / grana padano / basil

wine pairing: Barbera d'alba Trevie

chicken cacciatore

braised chicken thighs / wild mushrooms, peppers, & olives

crispy smashed fingerling potatoes

wine pairing: Langhe Nebbiolo Perbacco

brasato di guancia di manzo

barolo braised beef cheeks / taleggio polenta / baby heirloom carrots / calabrian chili oil

wine pairing: Barolo Rocche di Castiglione

mignardises sweets

petite fours / fruit preserves / micro mint