

Friday, March 27th

Bella Vida
VINEYARD
Winemaker's Dinner

A n t i p a s t i

Crema di Piselli & Speck

(Slowly cooked velvety sweet peas soup topped with crispy Speck)

2018 GRIS-LING

A n t i p a s t i

Tortino di Asparagi e Fonduta

(Authentic Asparagus soufflee topped with Taleggio cheese fondue)

2016 "Tardy" PINOT NOIR

P r i m i

Pasta all'Agnello

(Homemade Pasta topped with slowly cooked Lamb meat Sauce)

2016 "O'Donnell" PINOT NOIR

S e c o n d i

Guancia con Polenta e Funghi

(Slowly braised Veal cheeks served with authentic herbs Polenta & sauteed Mushroom)

2016 "J.Christopher" PINOT NOIR

D e s s e r t

Formaggi

(Selection of Italian Cheese)

2016 "Two Row Proprietor's Cuvée" PINOT NOIR

Wine Pairing Dinner - \$95

Gratuities not included - Reservations only via Opentable - Late cancellation or non show fee will apply