

*Michaelangelo's*  
ITALIAN RESTAURANT WINE BAR

*Wines and Cuisine of Puglia*  
*Masseria Li Veli Wine Dinner*

*Presented by*

*Wine Trends, Inc.*

*Tuesday, May 9<sup>th</sup>, 2017 6:30 p.m.*

*Zuppa*

*Muersi a Cecamariti-Salento Style Pea Soup with Fried Bread*  
*Masseria Li Veli, "Verdeca", Valle d'Itria I.G.T., 2016*

*Antipasto*

*Eggplant Involtini, Aged Ricotta and Puttanesca Ragu*  
*Masseria Li Veli, "Orion", Salento I.G.T., 2014*

*Primo*

*Orechiette Pasta, Rapini, Burrata and Pecorino Canestrato di Filiano,*  
*D.O.P.*  
*Masseria Li Veli, "Passamante", Salice Salentino D.O.C., 2014*

*Secondo*

*Braised Beef Shortrib, Sun-Dried Tomato, Fried Polenta*  
*and Negroamaro Reduction*  
*Masseria Li Veli, "Pezzo Morgana", Salice Salentino D.O.C. Riserva, 2014*

*Dolce*

*Triple Chocolate Mousse Torte*

*\$60 per person does not include tax or gratuity*