

*Michaelangelo's*  
ITALIAN RESTAURANT WINE BAR

*Scarpetta Wine Dinner*  
*Very Special Guest Speaker Chris Zimmerman*

*Presented by*

*Vintage Wine Distributor*

*Wednesday, June 7<sup>th</sup>, 2017 6:30 p.m.*

*Aperitivo*

*Prosciutto di San Daniele, Fresh Melon, Fig Vincotto and Hazelnut Infused Oil*  
*Scarpetta, Prosecco Brut, '15*

*Antipasto*

*Seared Sea Scallop, Shaved Green Apple Salad and White Balsamic-Blueberry*  
*Vinaigrette*  
*Scarpetta, Frico Bianco, '15*

*Primo*

*Paccheri Pasta, Lamb Ragu and Pecorino Grand Cru*  
*Scarpetta Frico Rosso, '15*

*Secondo*

*Scaloppine of Pork Tenderloin, Wild Mushroom Sformato, Fried Leeks and*  
*Barbera-Plum Reduction*  
*Scarpetta, Barbera Monferrato, '14*

*Dolce*

*Prosecco Brut Zabaglione, Fresh Local Berries and Savioardi*  
*Marenco Brachetto D' Acqui N.V.*

*\$75 per person does not include tax or gratuity*

*Executive Chef*  
*Michael Annandonno*

*Chef de Cuisine*  
*Matt Hoegler*