



ZEPPOLE

COASTAL ITALIAN

GOODY GOODY
WINE & SPIRITS

Antinori Wine Dinner

Thursday, September 22, 2011

\$135.00 Inclusive (Tax, Gratuity & Valet Parking)

Guest Speaker: Gabriele Chiocca

Reception 6:30pm Dinner 7:00pm

Menu

Passed Hors d'Oeuvres

Tuscan style Bruschetta topped with white Tuscan bean caponata and Prosciutto San Daniele, wood fired sweet peppers with extra virgin olive oil, tomato, sea salt and fresh sage

2010 Prosecco Col De Salici D.O.C.G Valdobbiadene (Veneto)

Antipasto

Poached Branzino and littleneck clams in garlic, shallots, fresh golden tomatoes, pancetta and fennel infused lobster broth

2010 Guado al Tasso "Scalabrone Rosato" D.O.C Bolgheri (Tuscany)

Insalata

Tuscan Panzanella. Baby greens and arugula tossed with capers, bermuda onions, Tuscan bread, granna padano cheese, kalamata and Sicilian green olives in a red wine and lemon vinaigrette

2010 Guado al Tasso "Il Bruciato" D.O.C Bolgheri (Tuscany)

Intermezzo di Formaggio

An assortment of Tuscany's favorite cheeses and cured charcuterie served family style in traditional Tuscan style with old world breads and accompaniments

2007 Antinori "Tignanello" I.G.T Tignanello Estate (Tuscany)

Piatti Forti

Presented by Chef Marco Aragón

Tagliata di Chianina Beef with truffled Barolo Wine Sauce

Gnocchi alla Romana con Parmigiano Reggiano

Broccolini e asparagi alla griglia con salsa puttanesca

2006 Antinori "Badia a Passignano" D.O.C.G Chianti Classico (Tuscany)

Dolce

Torta di mandorle & ricotta del Trivoli con zabaione ai frutti di bosco

2006 Antinori "Vin Santo del Chianti Classico" D.O.C (Tuscany)

Executive Chef Marco Aragón

Sous Chef Roberto Santos

For Reservations please call 817.778.2215

For Overnight accommodations, please call 817.778.2100

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