



AN EVENING IN EMILIA-ROMAGNA

FRIDAY, JUNE 27, 2025

TOMATO FRIGGIONE “FRIZÒN”

STEWED ONIONS & TOMATOES

SQUACQUERONE, TIGELLE, MORTADELLA & PROSCIUTTO DI PARMA

BARBOURSVILLE VINEYARDS FIANO RESERVE 2022



CAPPELLETTI IN BRODO

CLASSIC HAT-SHAPED SMALL RAVIOLI

FILLED WITH ROASTED MORTADELLA, CRESCENZA & PARMIGIANO REGGIANO

ORGANIC CHICKEN CONSOMMÉ

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2014



STRACOTTO ALLA PIACENTINA

BEEF SHORT RIB STEW WITH SANGIOVESE WINE

ZUCCHINI GRATIN & SMASHED POTATOES

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2022



TORTA BAROZZI

CHOCOLATE, ALMOND & PEANUT CAKE

MASCARPONE CREMA, ACETO BALSAMICO & TRADIZIONALE SYRUP

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —