

Tenuta Pianirossi Wine Dinner

October 30, 2024, 6:00PM

Gio Culinary Studio

Antipasto

Antipasto Misto

Finocchiona salami | Tuscan Pecorino Cheeses, Fresh and Aged | Crostini | Olives

Sidus DOC Montecucco

Primo

Tortelli Maremmani con Ragù di Cinghiale

House-made Large Ravioli | Ricotta and Spinach Filling | Traditional Wild Boar Ragù

Solus Toscana IGT Rosso 2019

Secondo

Tagliata di Manzo

Wood Fire Grilled, Black Angus Striploin | Fresh Rosemary | Seasalt | Tuscan EV Olive Oil

Roasted Garlic and Wild Fennel Potatoes

Pianirossi Toscana Rosso IGT 2016

Dolce

Panna Cotta al Cioccolato e Vino Rosso

Dark Chocolate Custard | Spiced Red Wine Caramel | Crumbled Chocolate Almond Biscotti