

# Apulia Osteria Italiana

## Four Course Wine Dinner

Tuesday July 23<sup>rd</sup>, 2024 @ 5:30 p.m.

**On arrival Hors d 'oeuvre and Prosecco Brut Soligo, Veneto**

(Duo of Canapés: smoked salmon pate & cucumber/ Asparagus & quail egg)

### First course Antipasto:

Sfogliata alle melanzane e scamorza affumicata, salsa di peperoni arrostiti e mandorle

(Puff pastry filled with eggplant and smoked mozzarella cheese, toasted almonds & red pepper sauce)

**Wine: Viti di Mezzo Pinot Grigio Tollo, Abruzzo 2022**

### Second Course

Gnocchi di patate e spinaci con ragu di salsiccia di maiale, porri e pomodoro, parmigiano Reggiano

(Potatoes and spinach gnocchi with a ragu of pork sausage, leeks, tomato and parmigiano)

**Wine: Etna rosso Calcaneus "Contrada Arcuria" 2019 Sicilia**

### Third Course

Tagliata di manzo con salsa al pepe verde, patate macario, scarola saltata

(Angus beef tenderloin with sweet paprika sauce, potato cake, escarole sauteed)

**Wine: Supertuscan Carmignano Poggilarca tenuta Artimino 2020**

### Fourth Course (Dessert)

**Semifreddo alle pesche, salsa al cioccolato, pistachio pralinato**

(Peach parfait, chocolate sauce, pistachio praline)

**Wine: Krysos Grillo, Feudo Disisa, Sicilia**

Price per Person \$110.00 (sales taxes and service charge are not included)

[www.apuliaosteria.com](http://www.apuliaosteria.com)