Apulia Osteria Italiana

Four Course Wine Dinner

Tuesday, November 10th- 2026 @ 5:30 P.M.

Featuring the Winery Lodali, Piemonte

On Arrival: Fried artichokes and shrimp with "tonnato sauce"

Aperitif: Americano Cocktail *(Campari-Sweet Vermouth-Club soda)*

First Course Antipasto:

Delizia ai semi di sesamo con prosciutto , fontina e porri con crema di peperoni rossi

(Baked puff pastry with sesame seeds, prosciutto, leeks and fontina cheese over whipped red pepper sauce)

Wine: Lodali, Chardonnay Langhe DOC 2024

Second Course:

Gnocchi di zucca con ragu bianco di salsiccia di maiale fatta in casa, crema di Gorgonzola dolce e pere arrostite

(Pumpkin gnocchi with homemade pork sausage ragu, Gorgonzola cream and roasted pears)

Wine: Lodali, Barbera d'Alba DOC 2022

Third Course:

Costolette di agnello in crosta di nocciole , salsa al Madera, asparagi al burro di tartufo

(Lamb chops crusted with hazelnut, over Madeira sauce and sautéed asparagus with truffled butter)

Wine: Lodali, Barbaresco Rocche 7 Fratelli 2021

Fourth Course (Dessert):

Panna cotta con frutti di bosco e Krumiri

(Panna cotta with mixed berries sauce and biscotti krumiri)

Wine: Lodali, Moscato d'Asti DCOG 2024

Price Per Person $110.00 (Sales Taxes and Service Charge Are Not Included)

www.apuliaosteria.com