

ITALIAN WINE DINNER

TUESDAY SEPTEMBER 5

6:00 PM

Wine pairing isn't as simple as "white wine with fish, red with meat". There's so much more to it, and we want you to come learn about the finer nuances of Italian food and wine pairing with us. Marcello - our "Italian Wine Specialist" - guides you through 4 fine Italian wines that you'll try pairing with 4 new amazing Barbara's family recipes.

APPETIZERS

MILLEFOGLIE DI FORMAGGIO

*Savory thousand leaves cake, with ricotta, parmesan candy almonds.
Served on a bed of arugula and beet salad*

- served with -

PINO AND TOI - MACULAN (2016) VENETO

WINE DESCRIPTION

The name references the varieties from which it is made: "Pino" for the 25% Pinot Bianco and 15% Pinot Grigio, and "Toi" for the 60% Tai as it is now referred to in the Veneto (formerly Tocai Friulano). All the grapes are sourced from various vineyards in and around the town of Breganze, where the Maculan family winery is located. This unique white wine is fermented and refined in temperature-controlled, stainless steel tanks to



TASTING NOTES

Pale lemon-green in color, the Pino & Toi is intensely perfumed with floral and fruit-forward aromas. Dry and zesty on the palate, this wine has well-rounded structure and a flavorful, long finish.

PASTA

GNOCCHETTI CON CREMA DI SPINACI, SPECK CROCCANTE E SFOGLIA DI PARMIGIANO

Homemade Gnocchetti with crispy speck, parmesan wafers in a spinach sauce

- served with -

PIEVALTA VERDICCHIO - CASTELLI DI JESI SUPERIORE (2015) MARCHE

WINE DESCRIPTION

Pievalta's Verdicchio Classico Superiore is sourced from nine vineyards on the left bank of the Esino River. The average elevation is 200 meters above sea level with a density of 1666-5400 vines per hectare. Soils are calcareous clay, sandstone and limestone in origin. The alchemical symbol on the label means spring and indicates the freshness of the wine. Since 2008, all Pievalta wines have been certified Biodynamic by Demeter.



TASTING NOTES

Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. Clay and limestone amplify minerality and freshness of fruit character. A tell-tale varietal note of all Verdicchio is often described as sweet almond. Verdicchio is a non-aromatic variety, but expect a streak of citrus to show, especially lime. Because Verdicchio maintains high levels of tartaric acidity, the wines can be crisp, refreshing and highly age-worthy.

Book your table on www.colleonis.com or (239) 208-3114

Consuming raw or under cooked meat, eggs, poultry or sea food increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.
Food Allergy Notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, pine nuts, tree nuts, fish and shellfish.

MAIN COURSES

INVOLTINI DI VITELLA CON TARTUFO E CREMA DI PARMIGIANO

Veal rollettini with bresaola and arugula in a truffle and parmesan sauce.

Served with a side of braised endive and pancetta

- served with -

PICO MACCARIO BARBERA - TRE ROVERI (2014) PIEDMONT

WINE DESCRIPTION

Pico Maccario is a Barbera specialist located in the heart of Piedmont's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine. Tre Roveri takes its name from three old oak trees found on the property and is a selection from some of the oldest vines on the estate. The designation superiore indicates a wine with slightly higher alcohol (minimum 12.5%). Tre Roveri is aged for 12 months in 500 L French tonneaux and 3500 L Slavonian large oak



TASTING NOTES

Tre Roveri shows an intensity, depth and level of complexity that can only be achieved with old vines. Ripe red cherry fruit is accented with layers of wild herbs, leather and truffle. Wood aging lends flavors of cedar, sweet spices and tobacco. Moderate weight and gentle tannins make Tre Roveri a versatile wine for the table.

DESSERT

TIRAMISU DI CIOCCOLATO ALL'ARANCIA E RUM

Orange Chocolate tiramisu with rum and orange zest.

Served with an orange rum sauce

- served with -

VINO PASSITO - LIBRANDI LE PASSULE (2009) CALABRIA

WINE DESCRIPTION

Le Passule, which means 'raisins' in the local dialect, provides an idea of what the ancient Greeks enjoyed in their day. Made entirely from the ancient variety of Mantonico Bianco with grapes that are dried for fifteen days until they become raisins, concentrating the sugars and flavors. Half of the grapes are dried on the plants to achieve the intensely concentrated dried fruit characteristics. The other half are dried in a temperature-controlled room to preserve freshness and acidity.



TASTING NOTES

Le Passule shows aromas of dried apricots, almonds, figs, and orange peel. On the palate, the wine is elegant and creamy with flavors of citrus peel, dried apricots, and figs.

RESERVATIONS REQUESTED

(239) 208-3114 – colleonis.com

\$ 50.00 *

per person

* + 6% Sales Tax + Gratuity

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