

## Glenmere's Food & Wine Pairing Series

Wednesday, October 8<sup>th</sup> and Thursday, October 9<sup>th</sup>

### *Food and Wines of Southern Italy*

~First Course~

#### **Charcoal Grilled Eggplant**

Goat's Milk Ricotta & Smoked Scamorza Cheese Ravioli

Red Pepper & White Bean Sauce

Paired with:

*Colli di Lapio, Fiano di Avellino, Campania 2024*

~Main Course~

#### **Ragù alla Calabrese**

Tender Stewed Pork, Housemade Sausage & Pancetta, Caramelized Fennel

Tomato & Red Wine Sauce with Great Joy Farm Polenta

Paired with:

*Macarico, Aglianico del Vulture, Basilicata 2022*

~Dessert~

#### **Blueberry & White Chocolate Budino**

A Warm Chocolate Pudding Cake Studded with Fresh Blueberries & Garden Mint

Paired with:

*Cappo, Limoncino dell'Isola, Calabria*

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\$95 per person

Pre fixe 3-course dinner with 3 glasses of wine

\*All food items are available a la carte, price may vary subject to substitutions.

