



February 25, 2024

Opening Reception 2018 Bisol Jeio Prosecco Brut DOC \$19.95

Appetizer

Eggplant Parmigiana: Sliced eggplant, pan-fried and baked, layered with tomato sauce and cheese

Wine Pairing: 2021 DaVinci Chianti \$12.99 (on sale)

Primi Piatti

Wild Boar Pappardelle: Egg pasta with wild boar meat sauce

Wine Pairing: 2019 Vite Colte, b Spasso Appassimento Rosso Passito, Piemonte \$19.99

Secondi Piatti

Spinach Salad: Baby spinach with bacon, bleu cheese, caramelized pecans, pear, raisins and bleu cheese dressing

Wine Pairing: 2021 Cavit Pinot Noir, Provincia di Pavia \$13.99

Terzi Piatti

Filet Mignon: Filet mignon served in porcini wine sauce with asparagus

Wine Pairing: 2020 Marchesi di Barolo, Barbera d'Alba Ruvei DOC \$22.75

Dessert

Panna Cotta: Mix berry traditional Italian dessert with a mixed berry sauce

Wine Pairing: 2022 Prosecco Rosé Ruffino DOC \$15.99

About Chef Carmine

Born and raised in Battipaglia, Italy, Chef Carmine's culinary journey began at the tender age of six, learning traditional Italian recipes from his beloved Nonna. His passion for cooking led him to the prestigious Istituto Professionale Alberghiero di Stato Roberto Virtuoso and the 5-star Grand Hotel La Sonrisa in Napoli, Italy, where he honed his skills and developed a deep appreciation for the art of Italian cuisine. Check out the website Carmines.restaurant

Tasting Notes

Les Amis du Vin Utah



Opening: 2019 Bisol Jeio Prosecco Brut DOC \$19.95

Suckling rated 91 - Fresh and lively with lots of lemon and lime character, as well as spiced pears. Medium body, lovely fruit and a fresh finish. With its fresh personality and decisive notes of golden apple, citrus, and spring blossom, this is the perfect wine for drinking throughout a whole meal. It also makes a superb companion to a round of sophisticated hors d'oeuvres. Brilliant straw yellow color; perlage extremely fine and lively.

Appetizer: 2021 DaVinci Chianti \$12.99 (on sale)

James Suckling rated 90 - This is a well-balanced wine of medium weight with jammy flavors of ripe plums, cherries and red fruit. It has a deep crimson color and is a lively wine with a soft mineral finish and round tannins that linger in a long, peppery finish.

Primi Piatti: 2019 Vite Colte, b Spasso Appassimento Rosso Passito, Piemonte \$19.99

Amarone style made from Barbera grapes left to over ripen on the vine. Deep ruby red color with a bouquet that is open and elegant, with scents of ripe fruit and of plum and currant jam. The palate is very intense, with evident notes of withered fruit, smooth, warm, enveloping and balanced.

Secondi Piatti: 2021 Cavit Pinot Noir, Provincia di Pavia \$13.99

Grapes from the hilly areas throughout Provincia di Pavia. With a distinctive balance with bright cherry notes and hints of red berries, it is silky, smooth, with a stylish finish.

Terzi Piatti: 2020 Marchesi di Barolo, Barbera d'Alba Ruvei DOC \$22.75

Dark ruby-red with crimson shades. The aroma is fresh with fruity notes reminiscent of blackberry, red berries jam, and spicy scents of vanilla and roasted hazelnuts. The flavor is warm and robust, pleasant, good body and harmonic.

Dessert: 2022 Prosecco Rosé Ruffino DOC \$15.99

Aromas are fresh and fragrant with notes of strawberry and slight hints of rose petals. This wine has elegant bubbles and refreshing acidity, offering alluring flavors of strawberry with hints of red berries and white fruits that linger through the finish.