

THE ITALIAN ISLANDS

*Exploring Italy's two largest islands, Sicily and Sardinia,
through the wines of their most iconic varietals and producers
paired with globally influenced cuisine.*

*Presented by Advanced Sommelier Jonathan Stewart,
Wine Director Jake Dagirmanjian and Chef Joseph Salevo*

WELCOME

Arancini di Tonno
arborio "crispy rice," yellowfin tuna, squid ink aioli
MARSALA SBAGLIATO

FIRST

Fregola Fredda
caprino sardo, semi di soia, radish, cherry tomato, tarragon
VERMENTINO, PICCO DEL SOLE 2024 SARDINIA

SECOND

Costolette di Agnello
lamb rack chops, spezzatino brodo, saffron, mint gremolata, cazzilli
ETNA ROSSO, AMPELON "LE CALDERE" 2014 SICILY

THIRD

Seadas
puff pastry, pecorino fresco, wildflower honey
PASSITO DI PANTELLERIA, PELLEGRINO FAMILY 2023 SICILY

APRIL 1ST, 2026 5:00PM \$85