

# 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 Soleva*

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## 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

### *Ricci di Mare*

*bucatini, uni, blue crab, flippone chili butter, pangrattato*

GRILLO, TENUTA RAPITALA "VIVIRI" 2023 SICILY

## THIRD

### *Calamari Ripieni*

*tomato sauce braised stuffed calamari*

CANNONAU, PEDRES "CERASIO" 2022 SARDINIA

## FOURTH

### *Costolette di Agnello*

*lamb rack chops, spezzatino brodo, saffron, mint gremolata, cazzilli*

ETNA ROSSO, AMPELON "LE CALDERE" 2014 SICILY

## FIFTH

### *Seadas*

*puff pastry, pecorino fresco, wildflower honey*

PASSITO DI PANTELLERIA, PELLEGRINO FAMILY 2023 SICILY

APRIL 1ST, 2026

7:30PM

\$125