

# Serino

from the cellar – Veneto wine dinner  
Thursday, November 21<sup>st</sup>, 2019 at 6:30pm

## reception

ARANCINI RISI BISI

*Lightly fried Arborio rice balls with green peas and mozzarella*

BACCALA MANTACATO ALLA VICENTINA

*Traditional salted cod on crostini soaked in whole milk*

BRUSCHETTA ASIAGO E RADICCHIO

*Asiago cheese and sautéed radicchio on grilled bread*

**2018 Prosecco Superiore Valdobbiandene, Ca di Rajo**

## dinner

### antipasto

CAPESANTE ARANCI E PORRI

*Pan seared scallops with blood orange and sautéed leeks*

**2018 Soave Classico “Otto”, Pra**

### primo

RISOTTO PORCINI E RADICCHIO

*Carnaroli rice with porcini mushrooms and braised radicchio*

**2017 Valpolicella, Corte Sant’Alda**

### secondo

QUAGLIE RIPIENE

*Quail stuffed with Luganega and cabbage,*

*served with grilled polenta and Amarone reduction*

**2013 Amarone della Valpolicella “Col della Bastia”, Fattori**

### dolce

PANDORO

*Traditional Verona pandoro with Grand Marnier sauce*

**2015 Recioto della Valpolicella, Rocolo Grassi**

\$125 all-inclusive