

# SEMIFREDDO ITALIAN CUISINE

WELCOMES



Sunday July 30, 2023

Chef & Co owner: Franklin Hernandez

GM: Zaira Hernandez

### **Inzolita Frizzante Organic**

**ESTATE:** MARINO ABATE. **GRAPES:** 100% Inzolia **REGION:** Sicily

**COLOR AND PERLAGE:** Bright straw yellow, with greenish reflections and lasting effervescence.

**NOSE:** Elegant hints of citrus zest from orange to cardamon and pink grapefruit, surrounded by unique scents of thermal hot springs and freshly baked bread.

**TASTE:** Fresh, fragrant, and slightly savory, with a persistent effervescence that enhance the drinkability. Its aromatic persistence provides a very long and pleasant finish.

### **Perricone "Ricamo" 2019, Marino Abate (Sicily)**

**ESTATE:** MARINO ABATE **GRAPES:** 100% Perricone **REGION:** Sicily **SOIL:** Clay hillside

**COLOR:** Very dark ruby red, it showcases great viscosity and very long legs.

**NOSE:** Ample, intense, and very engaging, it reveals distinct notes of wood berries and violet flowers surrounded by hints of eucalyptus and cider planks.

**TASTE:** Massive yet extremely elegant on the palate. The tannins are potent but very polished and supported by good acidity and a very long finish. Warming up on the palate the wine explodes with a lot of fruit from black cherry to mulberry, from blueberry to myrtle.

### **Fiano di Avellino "Bacio delle Tortore" 2022, Passo delle Tortore (Campania)**

The grapes come from high hill lands, located in Lapio, an area of great vocation for the production of Fiano grapes.

**NOSE:** A fresh, fruity wine with hints of honey, linden and tropical fruit.

**GRAPES:** Fiano 100%

**TYPE:** White Wine

**SERVING TEMP:** 8 °C

**VINIFICATION and AGEING:** The hand-picked bunches are transported to the cellar and subjected to soft pressing. The juice is clarified by natural cold sedimentation and a part ferment in stainless steel tanks and the rest in new oak barriques. This is followed by an elevation of 4-6 months sur lies with batonnage.

### **Greco di Tufo "Le Arcaie" 2022, Passo delle Tortore**

**GRAPES:** 100% Greek tuff **COLOR:** White wine

**NOSE:** Fresh, elegant white wine with notes of apricot jam, yellow peach and cinnamon. After a few years, the bouquet becomes more complex, developing pleasant notes of ginger and elderflower.

**VINIFICATION AND AGEING:** the hand-picked bunches are transported to the cellar and subjected to soft pressing. The juice is clarified by natural cold sedimentation and a part ferments in stainless steel tanks and the rest in new oak barriques. This is followed by an elevation of 4-6 months sur lies with batonnage.

**FOOD PAIRING:** Shellfish, Vegetarian, Appetizers, and snacks.

**SERVING TEMPERATURE:** 10 °C

### **Barbaresco Rabaja 2019, Bruno Rocca**

**Region:** Piemonte **Alcohol:** 14.5%vol. **Grape** Nebbiolo 100% **Color:** garnet red, intense and deep

**Bouquet:** envelops the nose with floral scents (dog rose and violet) and buttery notes that then leave room for fruit (raspberry, cherry, black cherry)

**Taste:** warm and enveloping with soft and fatty tannins, elegant and sumptuous, especially in the aroma, in which it recalls hints that can already be found on the nose

**Service temperature:** 18-20°.

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## WINE DINNER MENU

### Hors d'oeuvre

Caprese salad

Polenta and gorgonzola

Homemade meatballs an Italian plum tomato sauce

Inzolia PetNat "Inzoluta" NV, Marino Abate (Sicily)

### Antipasto

**Uovo di Quaglia Tartufato** : Pan fried quail eggs served over Tuscan herbed crostini bread with freshly picked sautéed wild mushrooms, and finished with shaved black truffle

Perricone "Ricamo" 2019, Marino Abate (Sicily)

### Pasta

**Linguine Nere in Carne di Granchio**: Chef Franklin homemade black tagliarini pasta tossed with jumbo lump crabmeat, wilted spinach, and Sicilian capers in an Extra Virgin olive oil and Chardonnay wine sauce finished with lemon zest.

Fiano di Avellino "Bacio delle Tortore" 2022, Passo delle Tortore (Campania)

### Secondo di Pesce

**Dentice Amalfitana**: Fresh filet of red snapper coated with fresh tomatoes and crusted with fresh herbs, and parmigiano Reggiano served with a Prosecco wine sauce, and grilled asparagus.

Greco di Tufo "Le Arcaie" 2022, Passo delle Tortore

### Secondo di Carne

**Filetto di Manzo al Barbaresco** : Pan roasted Filet Mignon with green pepper corn, and shallots in a creamy Barolo wine sauce served with turn potatoes.

Barbaresco Rabaja 2019, Bruno Rocca

### Dessert

**Baileys Panna Cotta**: Homemade baileys flavored panna cotta with coconut flakes and shaved dark chocolate.  
Homemade Limoncello