



presents

WINE & SWINE

Paying Tribute to the Ancient Italian Pig Roast

Friday, September 28 at 6:30 PM

the **Story**

Porchetta is the Ancient Italian Pig Roast. Call us crazy, but Chef Tony is going to get one big local hog, debone it and stuff it with garlic, herbs and fennel. The whole pig is then going to be roasted over charcoal in its own skin until crunchy, juicy and insanely aromatic. Just to make things more fun and inviting, we are going to serve it all up family style.

Tonight we welcome Patty Bouvy from Barsotti Wines. Joe Barsotti has been a fixture on the Pittsburgh wine scene representing many portfolios and now has his own portfolio. We are excited to taste the Italian wines Patty and Chef Tony have selected for this event.

If the weather permits, we will be dining al fresco. Bring a sweater or jacket to keep the chill away.

Seating will be tables of four, six or eight. Come join us and savor the flavors of food and wine!

the **Menu**

Reception:

Casal Bordin Pecorino, Abruzzo, IT, 2016

Olive Oil Grilled Pizzette with Sun Dried Tomato, Shaved Prosciutto, Rosemary and Whipped Goat Cheese

Focaccia Crostini with Charred Tomato Sauce, White Anchovy, Sharp Provolone, EVOO, Oregano, Chili Flakes, and Seasoned Bread Crumbs

Tramezzini with Grilled Mortadella, Roasted Red Peppers, Shaved Garlic, Imported Fontina Cheese, and Fresh Basil

Petite Panzerotti of Sauteed Spinach, Marinated Artichokes, Lemon, Basil, Whipped Ricotta, Parmesan Reggiano

Course One:

Terre Gaie Rose Brut N/V (Pinot Nero), Veneto, IT

Wilted Kale and Arugula Salad with Sliced Gala Apple, Dried Tart Cherries, Roasted Butternut Squash, Candied Pecans, Whole Wheat Italian Farro, Gorgonzola Cheese and White Balsamic Lemon Vinaigrette.

Course Two:

Bocale Rosso di Montefalco, Umbria, IT, 2012

Artisan Linguini with Porcini Mushroom, Asparagus Tips, Shaved Black Summer Truffles, Flat Leaf Parsley, EVOO, Cracked Black Pepper, and Shaved Pecorino.

Course Three:

Perticaia Sagrantino Montefalco, Umbria, IT, 2012

Local Roasted Pig "Porchetta Style", House Made Sausage, Fennel, Fresh Cut Garden Grown Herbs, Garlic, and Citrus. Garlic and EVOO Roasted Broccoli Rabe, Herb and Garlic Focaccia Bread, Grilled Farinata

Dessert:

Gala Apple Cinnamon Cake w/ Honey and Sage Roasted Pumpkin Gelato, Vanilla Scented Cream Sauce.

Biscotti, Premium Coffee, Decafe, Hot Tea

Price \$69 per person

(not including tax and gratuity)

reservations required: **724.625.3252**

