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BELLARIA
SPRING
WINE
DINNER

THURSDAY MAY 18, 2017

PRESENTED BY

CHEF GIANCARLO FERRARA

&

BELLARIA WINERY

APERITIVO

STUZZICHINI DI PRIMAVERA

An assortment of Spring-inspired bite-sized appetizers created by Chef Giancarlo

*Wine Pairing: Prosecco by Stefano Farina
(Veneto)*

ANTIPASTO

ARAGOSTA E ARANCE

Maine lobster tail medallions served around an arugula lolla rossa salad with fresh orange segments and saffron aioli dressing

*Wine Pairing: 2014 Greco di Tufo Oltre D.O.P. by Bellaria
(Campania)*

PRIMO PIATTO

RAVIOLI DI DENTICE CON PISELLI E CALAMARETTI

Homemade ravioli filled with braised Gulf red snapper fillet and “Provola Affumicata” smoked Buffalo Mozzarella served with fresh spring green peas and Santa Barbara baby calamari sautéed with shallots, olive oil and white wine sauce

*Wine Pairing: 2015 Irpinia Falanghina I.G.P by Bellaria
(Campania)*

INTERMEZZO

AGNELLO DA LATTE ARROSTITO AL ROSMARINO

Domestic whole baby lamb roasted in the wood-burning oven with bay leaves, garlic, and rosemary, served with its own juice and scalloped potatoes

*Wine Pairing: 2013 Aglianico I.G.P. by Bellaria
(Campania)*

PORTATA PRINCIPALE

TAGLIATA DI MANZO AI PORCINI CON SALSA AL CACIOCAVALLO

Oven-roasted Hereford beef tenderloin and with Imported fresh Porcini mushrooms, served with white asparagus, roasted cherry tomatoes and Caciocavallo cheese sauce

*Wine Pairing: 2009 Taurasi D.O.C.G by Bellaria
(Campania)*

DOLCE

SEMIFREDDO FRAGOLA E LIMONE

Parfait of wild strawberries and lemon served with cantaloupe pearls and raspberry sauce

Liqueur Pairing: Limoncello Liqueur