

Passed

Caponata Crostini
Murgo Brut Rosé 2011

First Course

Insalata di Polpo
octopus, potatoes, cherry tomatoes, parsley
Grillo Feudo Macari 2014

Second Course

Pasta alla Trapanese
busiati, tomatoes, almonds, basil, pecorino
Planeta Fiano Cometa 2013

Third Course

Pan Scottato Merluzzo Nero
black cod, orange sauce, cherry tomatoes,
castelvetrano olive, sweet pea gelée, pine nuts
Planeta Cerasuolo de Vittoria 2013

Fourth Course

Carré di Agnello
swiss chard wrapped rack of lamb, roasted red pepper
glace, crispy fingerling potatoes, pepper ash
Donnafugata Tancredi 2011

Fifth Course

Frutta e Formaggio
pecorino pepato with cantaloupe
ricotta insalata with peaches
caciocavallo with fennel
Pietradolce Etna Rosso Archineri 2012

Sixth Course

Budino
almond panna cotta with apricot and raspberry,
served with a pizzelle
Ben Rye Donnafugata 2013

Special thanks to Chef/Owner of Bellino Trattoria,
Francesco Inguaggiato

Sicilian WINE DINNER



Thursday, June 30, 2016
University Club of Portland

Executive Chef Paul Dube
Sous Chef Joe Fabela | Pastry Chef Kim Dube

Event Chair: Alice Falzone