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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*