



Valturio

Italian Winemaker's Dinner

Join us Monday, February 20th for this Very Special Evening with Adriano Galli the Owner of Valturio and Winner of Tre Bicchieri from Gambero Rosso!

Antipasti

Selection of Baby Vegetable Crudite with Olive Oil Aoli, Truffle Pate Crostini, Shaved Parma Prosciutto, Parmigiano Reggiano and Fried Olives Paired with 2009 Olmo, Marche (70% Sangiovese, 30% Montepulciano)

Primi

Pan Seared Gnocchi with a Braised Short Rib and Wild Mushroom Ragu Paired with 2010 Solco, Marche (100% Rebo)

Secondi

Herb Stuffed Veal Breast with Sweet Onions Over Wilted Lacinato Kale Paired with 2008 Valturio, Marche (100% Sangiovese)

Dolci

Homemade Biscotti, Cenci Fritti (Tuscan Fried Pastries), House Made Chocolate Truffles and Purple Doors Espresso Ice Cream

\$50.00 Per Person (not including tax and gratuity). Reservations by Phone 414-763-7340 or Email andrew@thirstandvine.com