

Cinque Terre
winemaker dinner with
Gianni Masciarelli from Abruzzo, Italy

Saturday, March 1 at 7:00pm

Primi piatti

Sunset acres goat cheese with fennel, radish and blood orange

Antipasti

Soup of Maine mushrooms, black truffle and tallegio cheese crostini

Pesce

Fritto misto with chive and saffron vinaigrette

Pasti

Hand cut pasta, lamb pancetta and spicy tomato ragu

Secondi

Applewood Farm venison, faro, and porcini mushroom sauce

Formaggio

Italian pecorino cheese, honey and dried fruits

Gianni will be matching select wines from his portfolio for each course

75.00 Per person, (excluding tax and gratuity)

Reservations: 207-347-6154

www.cinqueterremaine.com

34 wharf St, Portland, Maine