

# **Castelli's Ristorante**

**Hosting**

## **Antinori Wine Dinner**

**Thursday, January 9 6:30 pm**

**\$110. per person plus tax & gratuity**

**Reservations call 760-773-3365**

**Reception**

**Prosecco Rosato**

**First Course**

**Crab Stuffed Mushroom**

**Paired with 2017 Orvieto, Campogrande**

**Second Course**

**Tagliatelle alle Bolognese**

**Imported pasta prepared in a sauce of diced roma tomatoes, ground beef, mushrooms & grated parmigiana cheese.**

**Paired with 2014 Chianti, Superiore**

**Third Course**

**Prunelo Pork Tenderloin**

**Stuffed pork tenderloin with marinated prunes in marsala wine served with toscano kale and a prune wine reduction.**

**Paired with 2017 IL Bruciato, Super Tuscan**

**Fourth Course**

**Osso Bucco**

**On-bone veal shank, braised all day and served on a bed of mushroom risotto, topped with veal demi-glaze, onion, diced tomatoes, celery & carrots.**

**Paired with 2013 Brunello di Montalcino ,Pian delle Vigne**

**Fifth Course**

**Tiramisu**