

Sicilian Wine Dinner @ Paravicini's

I'm excited to announce the first of three Italian wine dinners with Chef Franco from Paravicini's in Palmer Lake. Our first dinner will feature food and wine from the isle of Sicilia on March 6th. April 3rd we will explore central Italy (primary Tuscany) with our third dinner on May 1st focusing on northern Italy. Check out the menu below and come HUNGRY! Hope you can join me. *In Vino Veritas*, Dirk. **The Wine Seller.**

Wine Tasting Dinner: \$65/person (tax and gratuity included).

Date & Time: Thursday, March 6th at 7pm.

Location: Paravicini's Italian Bistro 75 Highway 105 in Palmer Lake, CO.

Reservations Required: To RSVP call Paravicini's at 481-2222.

Sicilian Tasting Menu

Antipasto served family style

Polpette di Tonno (Tuna Meatballs) - *A classic dish from the Trapani area of Sicily.*

Eggplant Caponata - *a Sicilian eggplant relish, with peppers and olives*

Over toasted bread

Wine : 2006 Colosi Bianco (Inzolia and Cataratto grapes)

Salad Family style

Fennel & Olive Salad - *Fennel is sweet and olives have pungent saltiness. Together they are an astounding salad*

Wine: A little more Colosi Bianco!

Pasta course (plated)

Pasta alla Norma - *Pasta with Eggplant and Tomato Sauce*

Wine : 2006 Ceuso "Scurati" Nero d'Avola

Entrees Family Style

Cod Sautéed Sicilian Style - *Tomatoes, capers olives come from the isle of Pantelleria in the Channel of Sicily.*

Chicken Breast with Marsala and Saffron cream sauce

Vegetables - Sicilian Zucchini with roasted peppers & Pine Nuts

White Wine: 2006 Cassara Grillo & Red Wine: 2005 Baglio del Sole Nero d'Avola

Dessert

Cassata siciliana - *A traditional sweet from the province of Palermo, Sicily*
With sweet ricotta cheese
Franco's homemade Lemoncillo