



LOCANDA VINI E OLII PRESENTA

January 19, 2012

ENZO BOGLIETTI

WINTER WINE DINNER

Enzo Boglietti, based in the town of La Morra, is widely considered one of the premier producers in the Barolo appellation. All of the wines featured tonight are from single vineyards, many of which have vines upwards of 70 years old.

We are thrilled to welcome Enzo to the restaurant tonight, and have our Winter Wine Dinner revolve around four of his spectacular wines.

To research for this event, Chef Baldacci took a trip to La Morra in November. He sampled Enzo's wines and tasted some of the cuisine typical of the region. The menu for this wine dinner highlights some of his favorite dishes.

It is a true Piemontese meal.

Enjoy.

129 Gates Ave - Brooklyn NY 11238
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IL MENU

BAGNA CÀUDA

Cauliflower, radishes, and sunchokes
to be dipped into a mixture of
garlic, anchovies & milk

- Dolcetto D'Alba "Tiglineri" 2009 -

BATTUTA DI FASSONE*

Piedmontese beef tartare
Olive oil, sea salt, shaved fennel

- Barbera D'Alba "Roscaletto" 2008 -

GNOCCHI DI BIETOLA CON FONDUTA

Swiss chard gnocchi tossed with
a combination of Piemontese cheeses

- Barbera D'Alba "Vigne dei Romani" 2007 -

GUANCIA DI PIEMONTESE*

Piedmontese Beef cheeks braised in Barolo
with cannellini beans in x.v. olive oil

- Barolo "Case Nere" 2006 -

PERA AL VINO ROSSO CON ZABAIONE

Red wine poached pears with zabaione cream

- Moscato D'Asti "Bricco Quaglia" 2011, La Spinetta -

*Vegetarian options available upon request