

Pairings Bistro's Italian Wine Dinner

featuring the wines of Kermit Lynch

Thursday, October 10, 2019 @ 6:00 pm

Benvenuto!

Assorted Italian Cheeses + Salami
Wine Pairing

Primo

Orzotto Alla Trentina

pearl barley, speck, vegetables + parmesan broth

Wine Pairing

Secondo

Totani Patate

sautéed squid + potato, white wine, tomato, finished with chili + lemon

Wine Pairing

Terzo

Tagliatelle Bolognese

house made egg pasta, veal + pork ragu, parmigiana reggiano

Wine Pairing

Quarto

Bistecca Alla Fiorentina

grilled charred beef, stewed cannellini beans, roasted cipollini onions,
rosemary + lemon infused olive oil

Wine Pairing

Quinto

Affogato + Zeppole

vanilla gelato, bicerin, espresso, fried pastry, lemon cream, cherry

Wine Pairing

Five-Course Dinner with Wine Pairings for \$79 per Person
(tax + gratuity not included) Please call Pairings Bistro for
Reservations at 410-569-5006



KERMIT LYNCH
WINE MERCHANT