



*Paci Restaurant*

*Aventine Hill & Liquor Locker Cena Vino*

*Novembre 3, 2016 – 7:00pm*

*ANTIPASTI*

*Crostini*

*semolina crostini with roasted cannellini bean purée*

Vino selezionato: *Castel Sallegg, Pinot Bianco, 2015*

*Ravioli*

*house made ravioli filled with Porcini, Shitake and Oyster mushrooms, truffle sauce, Ricotta and Parmigiano, served with a brown butter sage sauce*

Vino selezionato: *Isidoro Polencic, Chardonnay, 'Collio', 2014*

*'Violetta di Firenze' Melanze*

*Italian eggplant, batter dipped and lightly sautéed, layered with marinara, topped with Stracciatella cheese*

Vino selezionato: *Tenuta Giustini, Negroamaro, 'Quis', 2014*

*PIATTI PRINCIPALI*

*Lonza di Maiale Milanese*

*center cut pork loin, lightly breaded with house made Ciabatta breadcrumbs, served with a garden fresh sauce of tomatoes, caramelized eggplant, onions & garlic, topped with shaved Pecorino Romano*

Vino selezionato: *Cantine Lupo, Merlot, 'Primolupo', 2014*

*Controfiletto*

*grilled dry-aged sirloin, served sliced on roasted garlic Ciabatta bread*

Vino selezionato: *Casa Emma, Chianti Classico, 'Vignalparco', 2012*

*Piatto di Formaggi*

*'Abbaye de Belloc' (a firm sheep cheese); aged 'Pecorino', 'Robiola' and 'Taleggio' cheese plate*

Vino selezionato: *Croce di Mezzo, Brunello di Montalcino, 2010*

*96 Station Street, Southport, CT 06890 203-259-9600  
\$95.00 per person excluding tax and gratuity*