

The best from Barbaresco and from Bellanico!

Six wines + five courses of great northern Italian food +
a guided tour of the wines from the winemaker

Sunday, Sep. 12th, 2010
7-9 pm at Bellanico

Paul Marcus Wines and **Bellanico**
present a wine dinner featuring
Barbaresco producer **Sottimano**
with vignaiolo Andrea Sottimano.

The Wines

Bortolotti Sparkling Lagrein
Dolcetto d'Alba Bric del Salto '09
Barbera d'Alba Pairolo '08
Langhe Nebbiolo '08
Barbaresco Fausoni '07
Barbaresco Cottá '07

The Food

Cicchetti: Cauliflower fritters,
country terrine.

Antipasto: Bresaola, purslane,
melon, salsa verde.

Primo: Gnocchi with braised
lamb sugo, sungold tomatoes,
toma brusca.

Secondo: Roasted Liberty
Farm duck, duck leg confit,
black mission figs, grilled
chard stems, mustard sauce.

Formaggi: Parmesan Biscotti.



Space is limited to 25 people. (Last year
our Sottimano dinner sold out.) The cost
is \$85 plus tax and gratuity, which
includes all food and wine.

Make reservations with Bellanico.

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