



Wednesday, September 15, 2010

A Taste of Sicilia

September's dinner features the food and wine of Sicilia, one of Italy's two island regions. Sicilia's diverse cooking reflects centuries of foreign occupation by the Greeks, Arabs, Spaniards, French, and continental Italians, among others. Sicilia is Italy's largest wine producer, and the wines for this dinner come from Tenuta Gorghi Tondi, one of the region's most esteemed wineries.

ANTIPASTO

Rolata di Pesce Spada

Swordfish rolled with pine nuts and raisins

Tenuta Gorghi Feudi San Nicola Grillo 2009



PRIMO

Spaghettoni alla Bottarga

Thin spaghetti with garlic, parsley, chili, and cured mullet roe

Tenuta Gorghi Tondi Catarratto "Meridiano 12" 2008



SECONDO

Scallopine di Vitello

Pan seared thin veal with eggplant caponata

Coste e Preola Nero d'Avola/Syrah 2006

Optional wine:

Tenuta Gorghi Tondi Syrah "Segreante" 2006



DOLCE

Semifreddo all'Arancia

Frozen orange cream with chocolate sauce and orange ragù

Tenuta Gorghi Feudi San Nicola Zibibbo 2008

\$55.00 per person

Optional wine \$10 supplement

Call for Reservations 303.938.8800

Or reserve online: www.albaboulder.com