

**Lamplighters Civic & Social Club**

# Spring Wine Tasting Dinner



Come join us for an evening of fine wines and fabulous food. We are honored to welcome retiring Firelands Winery wine maker Claudio Salvador and Cantina Pedres wine maker Antonella Mancini as they present a selection of beautiful Italian wines, imported by Specialty Wine Company, and all paired with delicious regional Italian dishes

All wines will be available for purchase the night of the dinner

**Friday - March 20 • Tickets \$60 each • Available from:**

Fran Grande Fuller at [elranchogrande@sssnet.com](mailto:elranchogrande@sssnet.com) or Deb Mosier at [dmosier@sssnet.com](mailto:dmosier@sssnet.com)

Upon arrival, whet your appetite with a glass of “Pedres Brut” paired with a classic array of Italian Antipasti. This sparkling Vermentino Di Gallura from Sardegna’s award winning winery Cantina Pedres evokes delicate flavors of fresh flowers, citrus and pleasant minerality.

## Primo

Spring is just around the corner and this lovely salad of artichoke hearts, sweet sun dried tomatoes with a light lemon and Olive oil dressing on a bed of greens is a beautiful dish all through the summer. Paired with LeMarches’ VignAmato Bruni 54 a beautiful “cross” of Sauvignon Blanc and Verdicchio grapes this wine is fresh and lengthy on the palate. It’s bright and lively with good acidity and fruit characteristics with a touch of chalk and minerals.

## Secondo

From Chef Berardino “Berry” Saracino of Masseria Casacapanna we present “Cavatelli Con Rucola”, handmade cavatelli with a mouthwatering arugula, almond and tomato dressing to fall in love with. Mille grazie Berry, da capocuocco Francesca!! We’ve paired this lovely dish with the elegant “Tintilia” from Montefalco in Molise with its elegant and delicate bouquet of ripe fruit, lightly spicy notes, sweet aftertaste and soft tannins.

## Terzo

This recipe from “Il Tratturo” in Collepietro, “Pollo alla Vincenzina”, is a lovely combination of tender chicken, mushrooms and arugula courtesy of chef/owner Vincenzina Moretti Tomassetti. We have paired this lovely dish with “Gironia” Biferno Bianco a DOC of Borgo di Colloredo winery in Campomarino in Molise. This is a fresh, fruity, soft, harmonious wine; balanced with plenty of structure and persistence.

## Dolce

Enjoy a selection of fresh fruits and cheeses along with a taste of chocolate for a perfect ending to this preview of spring and summer. Perfectly paired with “Spumante Rose Extra Dry” from the De Faveri winery of the Veneto this is a balanced and fragrant natural sparkling wine with a pleasant roundness to the after taste.

**Social 6 pm • Dinner 6:30 pm**