

In House Wine Dinner
Tuesday October 10 2023 @ 6:30pm
\$75 per person not including gratuity
Please arrive at 6pm if you would like to enjoy a cocktail before we begin
If you book under 4 diners you will be seated with other guests
<https://gotab.io/loc/lunablu/menu/october-in-house-dinner-10-10>

Filippo Pistone of Bacchanal Wine importers



During my formative years living in Italy, I have been involved with wine in one way or another for about as long as I can remember. I grew up in a family where food and wine were very important; I learned how to cook and how to distinguish flavors from my mother and there was often a bottle of wine on the dinner table that our parents would have picked from their selection from Sicily, Tuscany or Piedmont. Traveling in Italy during the selection of the Bacchanal's wine portfolio, I experienced the importance of that kind of quality that comes from the closest awareness to the importance of the terroir and of our roots. Visiting our growers from Piedmont to Friuli, from Tuscany to Sicily a common language was found: the care for the vineyards, the cellar and the legacy of each single family tradition. A real passion and dedication! Today, through Bacchanal Wines, (which means: "reach festivity to celebrate Bacchus") I like to think and perform according to our personal and business life where there is a strong link to my heritage, our experiences and our terroir.

1st Course

Littleneck Clams

sauteed in a garlic wine sauce with crostini

Pairing: Aia dei Colombi, Falanghina del Sannio Falanghina

2nd Course

Grilled Swordfish

Topped with capers, kalamata olives and tomatoes sauteed with garlic & EVOO

Pairing: Amonte, Piemonte Barbera

3rd Course

Eggplant Rollatini

Thinly sliced pan fried eggplant rolled with pesto, ricotta and baby spinach

Pairing: Liotro, Sicilia Nero d' Avola

4th Course

Wild Boar Ragu

Tossed with pappardelle

Pairing: Visconti della Rocca, Montepulciano d' Abruzzo Riserva

5th Course

Mini Cannoli filled with pistachio cream