



Valley Rock Inn Passport Dinner Series Italian Wine Dinner

First Course

AMUSE-BOUCHE

Seasonal Selection by Our Culinary Team

Second Course

AHI TUNA CRUDO

Pickled Fennel, Lemon, Calabrian
Chili, Bottarga

2022 MANNI NÖSSING

SÜDTIROL EISACKTALER
RIESLING Trentino-Alto Adige

Third Course

WILD BOAR RAGÚ AND HOUSE-MADE TAGLIATELLE

Guanciale, parmigiano

2018 CASTAGNOLI CHIANTI

CLASSICO Chianti, Tuscany

Fourth Course

WARM BAGNA CAUDA

Bitter Greens, Parmigiano, Spring
Vegetables

2022 BENEVELLI

DOLCETTO D'ALBA LA
COSTA Northern Italy

Fifth Course

VEAL SWEETBREAD SALTIMBOCCA

Prosciutto, Sage, Artichoke

2019 SILVIO GIAMELLO

LANGHE ROSSO PINOT NERO
ARNEG Piedmont

Sixth Course

WOOD-FIRED PRIME PORTERHOUSE

Crispy Fingerling Potatoes, Charred Cipollini
Onions, Ramp Pesto

2019 CASA RAIA

BRUNELLO DI
MONTALCINO Tuscany

Dessert Course

SORRENTO LEMON SEMIFREDDO

Whipped Mascarpone, Basil, Lemon
Olive Oil

MOSCATO D'ASTI

Piedmont