



# AN EVENING IN SARDINIA

FRIDAY, MAY 24, 2024

## INSALATA DI POLIPO

*BRAISED OCTOPUS*

*BAKED CARASAU FLATBREAD, FRESH HERBS & PECORINO*

*BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2022*



## FREGOLA AI FRUTTI DI MARE

*TRADITIONAL FREGOLA PASTA WITH CLAMS, MUSSELS, CALAMARI & SHRIMP*

*SPICY SEAFOOD TOMATO SAUCE*

*BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023*



## AGNELLO ALLA SARDA

*ROASTED LAMB*

*POTATOES, ARTICHOKES & ROSEMARY SAUCE*

*BARBOURSVILLE VINEYARDS OCTAGON 2020*



## TORTA DI SAPA

*WINE MUST SYRUP CAKE*

*CANDIED ORANGES & CHOCOLATE GELATO*

*BARBOURSVILLE VINEYARDS PAXXITO 2019*

– EXECUTIVE CHEF MICHAEL CLOUGH –