

# SICILIAN DINNER WITH WINE PAIRING

Saturday, November 13

Featuring Chef Maurizio Bruschia of Ideale and Serafina  
with wines curated by Giovanni Lossi



## ANTIPASTO

CRUDO DI SCAMPI CON INSALATA D'ARANCINI  
LARGE LANGOUSTINE SCAMPI FROM NEW  
ZEALAND (SASHIMI GRADE) SERVED WITH RAW  
THINLY SLICED FENNEL WITH ORANGE IN A  
CHAMPAGNE VINAIGRETTE  
PROSECCO BRUT, Cuvee' 1821, Zonin DOC  
GRILLO Principi di Butera 2016 DOC (Sicilia)

## PRIMO

SPAGHETTI CON COZZE E SCOLATURA D'ALICI  
HOMEMADE SPAGHETTI WITH MUSSELS, OLIVE  
OIL, GARLIC AND SCOLATURA d'alici  
NERO D'AVOLA, Principi di Butera 2016 DOC  
(Sicilia)

## SECONDO

BRACIOLA DI PESCE SPADA, CALAMARO RIPIE-  
NO AND CAPONATA SICLIANA  
SWORDFISH ROLL WITH BREAD CRUMBS, PINE  
NUTS AND PECORINO CHEESE, MONTEREY

CALAMARO STUFFED WITH OLIVES, ESCAROLE  
AND BREADCRUMBS, SICILIAN STYLE EGG-  
PLANT, CELERY, ONIONS, TOMATOES, WHITE  
WINE AND VINEGAR  
SYMPOSIO ROSSO, PRINCIPI di Butera 2013 IGT  
(Sicilia)  
NERO D'AVOLA (Single Vineyard) "Deliella,"  
Principi di Butera 2014 DOC (Sicilia)

## DOLCE

CANNOLO SICLIANO  
TUBE-SHAPED FRIED PASTRY DOUGH FILLED  
WITH RICOTTA  
MOSCATO, Castello del Poggio IGT

6 p.m. Pre-made Cocktails and Wine Tutorial

7 p.m. Dinner Served

\$95 per person with tickets available at  
[www.SFIAC.org](http://www.SFIAC.org) or 415.781.0166  
Limited Capacity