

RigaTony's

A Southern Italian Wine Dinner

August 2017

Appetizer

Baked Mussels, Tomato Broth, Crostini

Feudo Maccari Grillo, Sicily

Feudo Maccari's seaside vineyards have calcareous, lime-rich soils perfect for growing this crisp, savory and citrusy, lively grape, Grillo. Fermented in steel tanks to retain the grape's fresh, crisp and fruity character. Originally grown for Marsala wine production, the grape has regained popularity as a still, dry white wine.

Salad

Grilled Calamari Salad

Librandi Ciro Bianco DOC, Calabria

Named Greco because it was brought to Italy by the ancient Greeks, the grape yields Calabrian white wines of a brilliant, zesty acidity, with aromas and flavors of peach and citrus, herbs and yellow flowers, with undertones of macadamia nuttiness. All stainless steel production for purity of fruit from this 65 year old winery situated between the the sea and the Sila Mountains.

Pasta

Basil Infused Pasta "Caprese"

Planeta Etna Rosso, Mount Etna, Sicily

100% Nerello Mascalese grape grown and vinified in the heart of Mount Etna's black, mineral rich volcanic soils, at about 500m in elevation. Steel vat fermented, then aged in both oak and steel for 8 months. The wine shows a balance of sour cherry, rhubarb and wild strawberry notes and savory, flinty, earthy notes with pepper and oriental spices.

As complex or simple a wine as you want it to be.

Entrée

Braciolo with Tomato Ragù

Dueling wine pairing!

Feudi San Gregorio Lacryma Christi del Vesuvio Rosso DOC, Mt Vesuvius, Campagna

The noble Aglianico grape and the ancient Piediroso varietal grapes grown in the volcanic, mineral-rich soils of Mt Vesuvius yield a wine rich in flavors of black fruits with accents of tar, smoke, licorice, mint and game. Powerful wine, earning it's name, "Tears of Christ." Legend has it that Christ cried for the beauty of this place, and where those tears fell, vines grew, to give us this great wine.

Sella & Mosca Cannonau di Sardegna Riserva DOC, Sardegna

Sardinian Cannonau (originally brought to the island by the Spaniards as Garnacha) exhibits tons acidity and tannic grip. Rich plum and morello cherry fruit meld well with the 2 years of Slavonian oak ageing.

Cannonau is also the world's most antioxidant- rich wine in the world!!

Dessert

Imported Sfogliatelle

Altemasi Brut, Trento

A crisp, clean Brut (Dry) Sparkling wine made in the style of Champagne, but in the cool, mountainous climate of Trento, Italy. Made from 100% Chardonnay, aged sur lie in bottle for 15 months to build texture, toasty flavor and character.

\$50.00 per person (Plus Tax and Gratuity) +

Please RSVP to 480-899-1111

RigaTony's would like to thank your for attending our dinner, and we look forward to your next visit! Please drink responsibly.