

CAPONETTI OLIVE OIL DINNER

Morello Italian Bistro, January 13th, 2011

Mark Medina-Rios, Executive Chef

Whipped Sheep's Milk Ricotta

Grilled Crostini

Saladini Pilastris "falerio" Trebbiano, Chardonnay, Marche 2009

Cannelloni all'Etrusca

Wild mushrooms

Smoked chestnuts

Marchesi Di Bartolo, "Maraiia" Barbera, 2007, Piedmont

Braised Short Rib

Confit garlic

Roasted shallots

Giacosa Fratelli, Nebbiolo, 2007, Piedmont

Chocolate

Sea salt

Casa Caponetti extra virgin olive oil

Vietti, Moscato d'Asti, 2009, Piedmont

No olive oil will be harmed in the making of this menu;
It will only be used for finishing.

\$50 per person, plus tax and tip

The wine pairing menu is offered at \$20 per person

