



Friday 31st August 2012 13th Years Anniversary Wine Dinner

Featuring Antica Posta's Signature wines and recipes

Join Marco, his brothers Sandro and Gianni, and the Antica Posta Team celebrating 13 years from opening Day for a spectacular menu paired with great wines

Reception at 7pm

Focaccia with smoked salmon and Prosciutto San Daniele
Gavi white label La Scolca 2010 from Chiara Soldati

1st Course

Polpo alla griglia

Grilled Octopus: the best octopus recipe in the world
(or Ravioli with butter & sage)

Cervaro della Sala 2010 from Allegra e Alessia Antinori

2nd Course

Tacchino porchettato al forno

Turkey flank, marinated with Tuscan aromatic herbs and oven roasted
(or tagliolini with Tuscan meat sauce)

Il Borro 2008 from Salvatore Ferragamo and Guidalberto Sassicaia 2008 from Nicolò Incisa

3rd Course

Lombatina di vitella alla griglia

Veal chop, perfectly trimmed and grilled to perfection
(or The Betty Family oven roasted Chicken: best roasted chicken you can ever eat))

San Leonardo 2006 from Anselmo Guerrieri and Brunello di Montalcino

Castelgiocondo 2007 from Ferdinando e Leonardo Frescobaldi

Dolce

Gelato alla mandorla

Antica's Almond Gelato

Moscato NV from Alberto Chiarlo

Price per person \$ 99