



# Renegade Wines' La Spinetta Dinner

October 25, 2024

## Menu

### ARRIVAL

*Contratto Alta Langa Metodo Classico Pas Does Millesimato 2020*

### ANTIPASTO

Choice of:

#### Fiori di Zucca

Deep fried ricotta & fontina cheese-filled zucchini blossoms; tomato sauce

#### Polenta con Funghi Porcini e Tartufo Nero

Soft polenta with porcini mushrooms & black truffle; Parmesan

*Casanova della Spinetta Il Rose di Casanova 2023*

*Casanova della Spinetta Vermentino Toscana IGT 2023*

### PASTA

#### Tritico di Pasta

Pasta sampling: House-made duck ravioli with creamy porcini mushroom sauce;  
spinach tortelloni with tomato sauce, butter & sage;  
pappardelle with ragù of quail, sausage & mushrooms

*La Spinetta Barbera d'Asti 'Ca di Pian' 2022*

*La Spinetta Barbera Langhe Nebbiolo 2022*

### SECONDO

Choice of:

#### Anatra con Finocchio

Pan-roasted Muscovy duck breast medallions, puréed potatoes;  
fig balsamic reduction sauce & braised fennel

#### Costatine Brasate al Barolo

Tomato & Barolo-braised short ribs; soft polenta

*La Spinetta Barbera Barolo 'Garretti' 2020*

*La Spinetta Barbaresco 'Gallina' 2021*

### DOLCE

#### Panna Cotta

Italian eggless custard; aged fig balsamic

*La Spinetta Moscato d'Asti 'Bricco Quaglia' 2023*

~ Dietary restriction substitutions are happily accommodated via our wait staff during the event. ~

**Buon Appetito!**

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