



## Renegade Wines' Schiopetto Dinner

March 9, 2026

### LVINI

#### Bianchi

*Schiopetto Collio Friuliano M 2022*

*Sauvignon Collio DOC 2023*

*Fireman's Line Pinot Grigio Friuli DOC 2024*

#### Rossi

*Blumeri Rosso Venezia Giulia IGT 2019*

*(50% Merlot 50% Refosco)*

*Rivarosso Rosso Venezia Giulia IGT 2019*

*(90% Merlot 10% Cabernet)*

### MENU

#### ANTIPASTO

Choice of:

##### Seriola

Hamachi carpaccio; citrus zest, spring onion, sesame-soy infused oil

##### Fiori di Zucca

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

#### PASTA

Choice of:

##### Fettuccine con Spugnole e Asparagi

Ribbon pasta, morel mushrooms, asparagus & cream

##### Ravioli del Plin

Veal ravioli; creamy truffle sauce

#### SECONDO

Choice of:

##### Quaglia con Funghi

Roasted quail with forest mushrooms; polenta

##### Costolette di Agnello Arrosto con Aglio e Timo

Garlic & thyme-roasted lamb chops; broccolini & roasted potatoes

#### DOLCE

##### Torta Setteveli

"Seven veils" hazelnut-chocolate mousse cake

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

**Buon Appetito!**

**OLIOCUCINA.COM**

Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello  
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