

Wine Tasting & Food Pairing

Food

Scampi o Sole Mio

Fresh shrimp sautéed in olive oil with sun dried tomatoes and basil finished with a dash of white wine.

or

Calamari Fra Diavolo

Sautéed calamari rings in a spicy tomato sauce.

Mozzarella Caprese

Sliced Roma tomatoes, topped with fresh mozzarella, basil and extra virgin olive oil.

or

Bruschetta Tradizionale

Toasted homemade bread topped with Roma tomato, onion, basil, garlic and extra virgin olive oil.

Penne alla Vodka

Fresh tomato sauce with prosciutto, scallions and herbs finished with a touch of cream flambé with vodka.

or

Gnocchi della Nonna

Homemade potato dumplings in a light gorgonzola cream sauce seasoned with sage.

Wine

Pinot Grigio

From grape varietal Pinot Grigio or Pinot Gris this wine is from the northeast region of Veneto and Friuli. A light crisp white wine with flavors ranging from melon to pear, often with some honey component as well. A smooth, silk like body leaves an impression in the palate. Pinot Grigio, a fairly acidic wine, pairs nicely with seafood and light fairs.

Barbera

From the Piedmonte region Barbera grape is known for its deep color and low tannins. The wine offers an intense aroma of fresh red and blackberries. Medium bodied with a well-balanced depth. Any dish with tomatoes is a perfect match for Barbera for its lively acidity and refined tannins.

La Dolce Vita Syrah

Locally grown in a boutique winery in Ramona, Ca., this limited production Syrah is only available at La Dolce Vita. Winemaker, grower and chef Enzo Castiglione, meticulously produces this wine in the most natural way using his organic grape. The wine is aged for over one year in oak barrels and one year in the bottle to create a perfect balance of power and finesse. With its complex flavor and full body Syrah pairs excellent with richly flavored dishes.

Desserts

Homemade Tiramisu

Traditional award winning Tiramisu.

Moscato

From the Muscat grape variety, this wine has a pronounced sweet floral aroma. It is believed to be the oldest wine grape from the Piedmonte. Fragrant with spring blossoms and ripe citrus, it is gently sweet on the palate. With its light profile, this wine is the perfect pair to creamy desserts. Indulge in this happy wine!