

# VILLA CALCINAIA

*Caffé Gelato*  
RESTAURANT  
+ CATERING



## ITALIAN WINEMAKER DINNER

*With*  
*Villa Calcinaia winemaker*  
COUNT SEBASTIANO CAPPONI

*Thursday, September 23*

*7:30pm*  
*\$65*



**RESERVATION REQUIRED**

*(302) 738-5811 • [caffegelato.net](http://caffegelato.net)*

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### RECEPTION

**Villa Calcinaia Comitale 2009**

### APPETIZER

*Sliced Prosciutto di Parma with Broccoli Rabe and roasted garlic salad, extra virgin olive oil, Parmigiano Reggiano and red chili flakes.*

### PASTA

*Veal short rib ragu with tomatoes, olives rosemary and anchovies, slow cooked in a veal jus, served with a house- made semolina paparadelle pasta.*

**Villa Calcinaia Chianti Classico 2007**

### SALAD

*Mixed chicory salad dressed in a pistachio vinaigrette with roasted peppers and Cippolini onions, micro basil and a Talleggio crouton.*

**Villa Calcinaia Classico Riserva 2006**

### INTERMEZZO

*Roasted pear and lemon sorbetto.*

### ENTREE

*Pan roasted Denver leg of venison with roasted squash whipped potatoes, Misson fig and port wine compote and braised Swiss chard.*

**Villa Calcinaia Casarsa**

### DESSERT

*Milburn Orchard's apple tart tatin with a pecan brittle and frangelico crème anglaise.*

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