



XLIV 

ITALIAN

6 - COURSE WINE DINNER

WEDNESDAY, OCTOBER 28 | 6-9PM

GUEST SPEAKER: PIETRO CAVALLO

An evening inspired by Italy — 6 courses, carefully selected Italian wines, and pairings designed to complement every bite.

\$110

+ TAX & GRATUITY

PROSCIUTTO

*Prosciutto di Parma / Balsamic Mustard / Parmigiano Butter / Pan Siciliano
Cantina Colli Euganei, Prosecco*

CARPACCIO DI POLPO

*Octopus Carpaccio / Tomatoes / Dill / Fennel Pollen / White Balsamic Vinaigrette / Red Onions / Frisee / Capers
Zorzettig, Sauvignon Blanc DOC Friuli Colli Orientali*

BOLOGNESE BIANCO

*White Bolognese / Black Truffle / Lumache Pasta / Arugula / Aged Parmigiano Reggiano
Fattoria Ambra, Carmignano DOCG "Santa Cristina In Pili"*

BRANZINO

*Roasted Branzino / Roasted Fennel / Umbrian Lentils / Glazed Carrots / Citrus Reduction
Barone di Valforte, "Villa Ambrosia" Montepulciano d'Abruzzo DOC*

SCOTTADITO

*Grilled Lamb Chops / Rosemary Potatoes / Broccolini / Peperonata / Salmoriglio
Coppi, "Senatore" Primitivo DOC Gioia del Colle*

TORTA GIANDUJA

*Hazelnut Cake / Chocolate Ganache / Chocolate Chip-Stracciatella Gelato
Carlo Sani, Primitivo di Manduria "Riserva Oro Gold Nectar"*

**ISABELLA'S TAVERNA & TAPAS BAR - XLIV (THIRD FLOOR)
44 N. MARKET ST. FREDERICK 21701**

RESERVATION REQUIRED (301)698-8922