

Angelo's

R I S T O R A N T E

Wine Dinner \$70.00 pp

Wednesday February 8, 6:30 pm

781-279-9035

Villa Angoris
Pinot Bianco 2009
Friuli

Served as reception wine
Hors D'oeuvres



100% Pinot Bianco

Fruity with hints of white peach.
Elegant, warm, well-balanced.

Terra Bianca Campaccio
2007 Toscana

70% Sangiovese 30% Cabernet
Sauvignon

Dark berry fruit, hint of cocoa and
toasted almond, tanned leather aroma

Served With
Antipasto Italiano

Prosciutto di Parma, Mixed Cheeses,
Olives, Roasted Peppers, Stuffed Cherry
Peppers, Marinated Eggplant



Allegrini Palazzo Della Torre
Valpolicella 2008

70% Corvina Veronese, 25%
Rondinella and 5% Sangiovese

Well-structured, smooth and
rounded, long, elegant finish. It has a
delicious wild berry perfume, with
flavour of raisins. 70 % of the grapes are
vinified immediately after the harvest,
the remaining percentage is dried until
the end of December. At this point, the
wine ferments again with the dried
grapes.

Served With

Penne all'Amatriciana

Roasted Pancetta, Onion red wine
Light spice plum tomato sauce



Beni Di Batasiolo

Cerequio
Barolo 2004
Piemonte

100% Nebbiolo

Single-vineyard Barolo, Vigneto
Cerequio, is made with Nebbiolo
grapes selected from one of the most
historical vineyards in the Barolo
Region

Rose petals & spice, with hints of tobacco,
mint and chocolate. Balanced, rich plum
flavors, with a long, silky finish.

Served With

Filetto Con parmigiano

Bone in Beef Tenderloin wood grilled and
finished in a roasted shallots mixed herb
red wine sauce topped with Shaved
Parmigiano Reggiano

