



Wines Chosen & Presented by **Donna Schlosser-Long**
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Antipasto (appetizer)

Traditionally meatless for Christmas Eve

Aged provolone, fried artichoke hearts, braised tuna & chickpea salad,
Roasted peppers with capers & hard cooked eggs, Italian olives
Served with crusty Italian bread.

Welcome Wine: Prima Perla Procecco

Christmas day dinner

IL Primo (1st course)

Cheese tortellini in vodka cream sauce,
Garnished with Parmigiano Reggiano

Wine: Altadonna Vermentino

IL Secondo (2nd course)

Tacchino Imbottito

Turkey breast stuffed with a mixture of
Ground pork & turkey, pancetta, celery, bell pepper, onion, garlic, wine,
Pecorino Romano, breadcrumbs, parsley & eggs.

Contorni (sides)

Patate l'oreganata (Potato torte)

Layers of thinly sliced potatoes & Pecorino Romano,
flavored with Italian oregano, onion, pecorino Romano, a touch of tomato & extra virgin olive oil.

Wine: Altadonna Nero d'avola (red)

Insalata (salad)

Salad of romaine lettuce, fennel & red onion
Simply dressed with lemon, white wine vinegar, extra virgin olive oil & salt

Wine: Altadonna Grillo (white)

Frutti e Dolce (fruit & sweets)

Caffé e té (coffee & tea)

Seasonal fruit & nuts

Torta Crema al Rum

Sponge cake with chocolate & vanilla custard fillings, drizzled with rum

Garnished with confectioner's sugar & candied fruit

Wines: Tri-Cocoa de Vine Chocolate Wine, Espresso Wine & Chocolate Covered Cherry Wine