



Rotarian Wine Appreciation Fellowship Wine-Dinner



Sample Menu

Please Note: This is a Sample Menu, which is subject to change on a seasonal basis.

It is only intended to provide a sense of what sort of fare to expect, and to create interest in La Morra Bicardi Ristorante's seasonal and farm-to-table approach to dining. To learn more about La Morra, visit www.lamorra.com.

Antipasti

Allandale farm salad with a red-wine vinaigrette

2015 Valle Reale Rose (Abruzzo)

Primi

Linguine with local cherry tomatoes, garlic, cherry peppers and fresh herbs

2014 Fantinel Pinot Grigio (Friuli)

Secondi

Wood-grilled bluefish with corn ragu and farm beans

2015 Buglioni 'Il Disperato' (Veneto)

Dolce

Almond cake with roasted strawberries and basil whipped cream

2014 Ruffino Moscato d'Asti (Piemonte)

Don't Worry, *Be Happy!*