

# SASSICAIA at MORELLO

ITALIAN BISTRO

Recognized for launching the Super Tuscan movement, Sassicaia remains one of the most sought-after and collectible wines in the world. Please join us for an exclusive evening with Sassicaia owner **PIERO INCISA DELLA ROCCHETTA**, a third-generation winemaker from the iconic Tenuta San Guido wine estate in Bolgheri, Italy. Experience spectacular wines paired with the modern Italian cuisine of Morello Executive Chef Mark Medina-Rios.



**Date:** Monday July 19th , 2010

**Time:** Reception at 7:00pm Dinner at 7:30pm

**Place:** Morello 253 Greenwich Avenue, Greenwich, CT

**Price:** \$250 per person all inclusive

**Menu:** **HORS D'OEUVRES**  
*Tenuta di Salviano, Orvieto Classico Superiore 2009*

**PRIMI**  
*Bodega Chacra "Barda" 2009*  
Smoked Duck, cherries, hazelnuts, mesclun

**SECONDI**  
*Tenuta di Salviano "Turlo" 2008*  
Ricotta Gnocchi, cotechino sausage, tomato

**CARNE**  
*Tenuta San Guido "Guidalberto" 2008*  
*Tenuta San Guido "Sassicaia" 2007*  
Beef Fillet, crushed potatoes, verjus

**DESSERT**  
*Michele Chiarlo "Nivole" 2009*  
Selection of cheese



*Presented by Morello Sommelier Zachary Kameron and  
MARC Wine Director Olivier Flosse.*

Please RSVP to Morello 203.661.3443

[www.morelobistro.com](http://www.morelobistro.com)