TUSCARORA MILL PRESENTS
AN ITALIAN WINE DINNER
FEBRUARY 18, 2026 7:00PM
$150/GUEST ALL-INCLUSIVE

GRADIS'CIUTTA *FRIULANO* - FRIULI-VENEZIA GIULIA
SICILIAN TUNA CRUDO
LEMON, SICILIAN OLIVES, FRESH BASIL,
CRUNCHY PISTACHIOS, COARSE SEA SALT

SARTARELLI *VERDICCHIO TRALIVIO - MARCHE*
CHICKEN INVOLTINI
SAGE, SPINACH, PROSCIUTTO AND FONTINA
CREAMY ROASTED RED PEPPER POLENTA

CA' DEL BAIO *DOLCETTO D' ALBA* - PIEDMONT
SWEET POTATO GNOCCHI
FENNEL SAUSAGE BOLOGNESE, ROASTED VIDALIA ONIONS

CA' DEL BAIO *ASILI* - BARBARESCO
CA' DEL BAIO *VALLEGRANDE* - BARBARESCO
SEARED NEW ZEALAND LAMB CHOPS
ROSEMARY-BALSAMIC GASTRIQUE,
WILD MUSHROOM RISOTTO,

SARTARELLI *VERDICCHIO PASSITO - MARCHE*
FRANGELICO SEMI- FREDO
CANDIED HAZELNUTS