



Osteria da Nino

PRESENTS

PAOLO CALI (REGION of SICILY) WINEMAKER, DINNER SERIES

Sunday, June 18th, 2017 at 6.30pm \$75 Pp + (tax & gratuity)

The Cali family established themselves in Vittoria in southwestern Sicily in the 1700s where their agricultural estates were involved in the production and transformation of grapes into wine, as well as the production of olive oil. In 2001 Paolo's father gifted him the "baglio" (Sicilian for fortified farmhouse) in Contrada Salmè near Vittoria in the province of Ragusa and the first few acres of vines were replanted. The extraordinary quality of the grapes grown and a passion that was slowly growing inside of Paolo to produce wine led him to embark on this incredible journey. At present 37 acres (15 hectares) are planted with the two indigenous grapes Frappato and Nero d'Avola in the heart of one of the most interesting appellations in Sicily, the Cerasuolo di Vittoria DOCG. This is the only DOCG in Sicily and the wine is made from a blend of Frappato and Nero d'Avola.

Join us at Osteria da Nino for an exciting evening filled with the great wines of Paolo Cali. Enjoy Osteria's cuisine paired with award winning wines.

Wines served will be available for purchase with an exclusive discount from our preferred partners.

Castelvetrano Olives, Pecorino-Pistacchio & Arancini

Served famiglia Style
OSA! 2015 Frappato Rose

Tonno Affumicato

Smoked tuna carpaccio, olives, frisee salad
BLUES - 2015 100% Grillo

Maccheroncini alla Norma

House-made maccheroncini, tomato basil, eggplant, shaved dried ricotta
VIOLINO-2013 100% Nero D 'Avola

Cuscus & Polpette di Agnello

Lamb meatball, vegetable cuscus, pistachio pesto
MANENE-2013 Cerasuolo di Vittoria

Bracirole di Manzo

Beef stuffed with pancetta, pecorino, and gremolata, served over sicilian-caponata
FORFICE-2011 100% Cerasuolo di Vittoria