



ORSO

Wine Dinner

featuring

Banfi Vintners

Tuesday, April 14, 2026



First Course

Crab Arancini

Seafood risotto, Alaska king crab, aged parmesan, spicy tomato & calabrian chili vodka cream

paired with

Banfi Metodo Classico Brut

Crisp bubbles, green apple, citrus — bright effervescence cuts through the rich, spicy crab



Second Course

Arugula & Shaved Fennel Salad

Valencia orange, kalamata olive, roasted grape tomatoes, blood orange vinaigrette, toasted pinenuts, asiago cheese

paired with

Banfi La Pettegola Vermentino, Tuscany 2024

Herbal, saline, and citrus-driven — a Mediterranean white that mirrors the fennel and bright vinaigrette



Third Course

Rosemary Crusted Lamb Chops

New Zealand lamb rack, herb breadcrumb crust, chianti demi-glace, peanut potatoes, root vegetable, Italian kale

paired with

Banfi 'Aska' Super Tuscan, Tuscany 2021

Sangiovese-Cabernet blend with dark fruit, dried herbs, and earthy structure — built for lamb



Fourth Course

Chocolate Pistachio Cannoli

Dark chocolate and pistachio dipped cannoli shell, creamy ricotta and mascarpone filling, Italian cherry kiss, sugar dust and shaved chocolate

paired with

Banfi Rosa Regale Sparkling Rosé, Montalcino

Brachetto d'Acqui — wild strawberry, rose petal, and gentle sweetness — the classic chocolate pairing



Please inform your server of any dietary restrictions or allergies.

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