



ITALIAN AMERICAN
COMMUNITY CENTER

ITALIAN AMERICAN HERITAGE *Wine Pairing Dinner*

Indulge in the perfect pairing of fine dining and exquisite wines on a journey through Italy

October 21st, 2026

6:30 - 9:00 PM

150 Frank DiMino Way, 14624

What Awaits You

- Five-Course Gourmet Dinner
- Wine Pairings with Each Dish
- Expert Sommelier Presentation
- Exploring the Tastes of Italy

Menu

Piedmont | Crostini with Wild Mushrooms & Fontina

Grilled country bread, wild mushrooms, Fontina, thyme, and chestnut honey

Tuscany | Veneto Salad

Radicchio, Autumn Pears, Toasted Walnuts, Parmigiano Reggiano, Balsamic-Honey Vinaigrette

Emilio Romanga | Ricotta & Spinach Ravioli

Brown Butter, Crispy Sage, and Parmesan

Piedmont | Tuscan Red Wine Braised Beef

Creamy Parmesan Polenta, Lemon-Garlic Roasted, Broccolini

Amalfi | Lemon Olive Oil Cake

Whipped Mascarpone, Seasonal Berries, Pistachio

Tickets
\$75
per person



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PIEDMONT



Ratti
*Langhe Nebbiolo
Ochete*



Franco Amoroso
Moscato d'Asti

TRENTINO-ALTO ADIGE



Kettmeir
*Südtirol Alto Adige
Pinot Bianco*

TUSCANY
(MAREMMA)



Tenuta Sassoregale
*Maremma Toscana
Vermentino*

TUSCANY

TUSCANY
(CHIANTI)



Castello di Albola
Chianti Classico

SARDINIA

Mar
Tirreno

LAZIO

VENETO

SICILY

Mar
Mediterraneo

