

*Una Piccola Passeggiata Italiana*

**When:** Sunday, October 15, 2017

**Time:** 3:00 P.M.

**Tariff:** \$41.00 Member/Guest

**Where:** Grano Emporio,  
3547 Chestnut Ave, Baltimore, MD

This month we'll be taking "A Little Stroll Through Italy" with the assistance of Owner/Chef Gino of Grano Emporio in Hamden. Chef Gino will be selecting the wines and the "piccolo morsi" for our pleasure. This will be a walking tour of Italy with a Sparkling Prosecco served on the first floor and then we will wander up to the second floor and tour parts of Italy in the "Vini bianchi d'Italia" room and the "Vini rossi d'Italia" room..

Chef Gino has offered to work with us in ordering the wine with great pricing. There will be an all-inclusive prix fixe dinner following for \$35.00.

Chef Gino has provided the following tasting menu and wine selections.

**1<sup>st</sup> FLOOR**

CHEESE & MEAT (CHARCUTTERIE) STATION  
ASSEMBLY AND TASTING 1 RIVE DELLA CHIESA PROSECCO DOC  
2 CLOS CEINTELLES CARIGNANISSIME 2013

**2<sup>ND</sup> FLOOR OPERA ROOM - TUSCANY THEME**

PAPPA AL POMODORO CON PORCINI  
(Tomato soup and porcini)

2015 UCCELLIERA ROSSO DI MONTALCINO

INSALATA CON RADICCHIO & FINOCCHIO GRIGLIATO CON SCAGLIE DI PECORINO E  
MANDORLE

(Salad of radicchio & grilled anis with shaved pecorino & almonds)

2015 BOLGHERI ANTINORI VERMENTINO

GRIGLIATA MISTA

(Beefsteak- Wild boar sausage-Boneless breast of chicken grilled on grapevine twigs and  
rosemary)

2014 TERENCEUOLA CANAILO MERLA DELLA MINIERA

COFFEE SERVICE-BISCOTTI & VIN SANTO

**2<sup>ND</sup> FLOOR EMPORIO ROOM - SOUTH ITALY THEME**

CALAMARI ALLA GRIGLIA E PEPERONCINI CALABRESI

(Grilled calamari and spicy peppers from Calabria)

2016 FANTINI TREBBIANO D'ABRUZZO

LINGUINE CON LE VONGOLE

(Handmade pasta with live Clams garlic & roasted almond bread crumbs)

2015 FALANGHINA DEL TABURNO

SALSICCIA CALABRESE CON I BROCCOLI DI RAPE

(Grilled Calabrese sausage and broccoli rabe)

2014 FONTEFICO COCCA DI CASA MONTEPULCIANO D'ABRUZZO

COFFEE SERVICE- 30-YEAR-OLD MARSALA & CIOCCOLATTINI

Please remit your reservations and check for the wine tasting to CMTG, P.O. Box 1776,  
Ellicott City, MD 21041-1776 no later than Wednesday, October 11, 2017. You may also use  
the PayPal tool that can be found on the Tasters Guild Maryland webpage  
([www.tastersguildmd.org](http://www.tastersguildmd.org)). For further information, contact Larry (410-402-3997) or Dottie  
(410-480-2717).

Cancellations will be accepted up to 48 hours prior to the event.

----- **Detach Here** -----

(detach & return this portion with your reservation & payment)

Please reserve \_\_\_ member places and/or \_\_\_ guest places for the "*Una Piccola Passeggiata Italiana*"tasting on Sunday, October 15, 2017 at \$41.00 member/guest.

Enclosed is my check for \$\_\_\_\_\_

Member Name:\_\_\_\_\_

Tele/day:\_\_\_\_\_

Guest Name:\_\_\_\_\_

Tele/eve:\_\_\_\_\_

