

Tuscan Wine Dinner at PANZANELLA Featuring the Wines of Winebow

with Special Guest
Giuseppe LoCascio

Dear Wine Associates:

It is a sincere pleasure to present another wonderful wine dinner at **Panzanella Ristorante** in Sherman Oaks and we cordially invite you to join us on Tuesday, May 24, 2011, for a wonderful "Tuscan Wine Dinner Featuring the Wines of Winebow" with our very special guest **Giuseppe LoCascio**, Winebow's Director of Italian Wines.

Winebow, which was founded by Leonardo LoCascio, is one of America's leading importers of premier Italian wines with an absolutely amazing portfolio. Giuseppe LoCascio, who is the nephew of Leonardo, will present a superb group of wines for our Tuscan dinner that come from high-quality estates in Tuscany. This world-famous region of Italy surrounds the city of Florence. It is the home of Chiantis, Brunellos and Super Tuscans. Our wine list includes a delicious sparkling Prosecco, excellent Chiantis and Super Tuscans (blends of Sangiovese and Bordeaux varieties), and a very highly regarded, well-aged Tuscan Merlot.



CHEF TANINO DRAGO, Co-owner of **PANZANELLA RISTORANTE**, has created a beautiful menu to complement the beautiful Tuscan wines. Panzanella's cuisine and service are always excellent and we know you will enjoy this delicious evening.

THE WINES

Zardetto Prosecco Cuvée Brut

Altesino 2007 Rosso di Altesino - Super Tuscan
San Polo 2008 Rubio, Montalcino - 100% Sangiovese

Castello di Bossi 2006 Chianti Classico
Tua Rita 2008 Rosso dei Notri - Super Tuscan

Poggio al Tesoro 2006 Sondaia, DOC Bolgheri Rosso - Super Tuscan
Castello di Bossi 2000 Girolamo - 100% Merlot

PANZANELLA MENU

Arancini - Saffron Rice Crocquet filled with
Mushrooms, Peas and Mozzarella

Riso Croccante - Crispy Rice with Ahi Tuna Tartare
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Carpaccio di Polipo - Octopus Carpaccio with Arugula
Micro Greens, Black Lava Salt, Olive Oil and Lemon
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Paccheri al Ragù di Vitello - Artesian Rigatoni Pasta with
Veal and Porcini Mushroom Ragù
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Anatra Arrosto - Roasted Breast of Duck with Fresh Cherry
Port Wine Sauce and Soft White Polenta
- OR -

Lup di Mare - Baked Wild Mediterranean Bass Breaded with
Herbs and Served with Mixed Vegetable Ratatouille
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Torta di Pesche - Fresh Peach Tart with Tahitian
Vanilla Bean Sauce

The cost for this "Tuscan Wine Dinner at PANZANELLA Featuring the Wines of Winebow" is \$89.00 per person, all inclusive. Space is limited, so we encourage you to make your reservations promptly. Full payment must accompany your reservation. No tickets are issued; you will be notified if your reservation cannot be accepted. Cancellation deadline for full refund is May 23. For information, please call the **DUKE OF BOURBON at 818-341-1234.**

Date: TUESDAY, MAY 24, 2011

Time: 7:00 P.M.

Location: PANZANELLA RISTORANTE
14928 VENTURA BOULEVARD
SHERMAN OAKS, CALIFORNIA