



On the evening of Thursday, September 26th, the Frescobaldi family, in partnership with Pazzo Ristorante, would like to invite you to join us for an exquisite evening of food and limited release wines. Hosted by Livia le Divelec, former winemaker and Global Brand Ambassador for Frescobaldi.

Antipasti

Arancini - tomato vodka sauce, pecorino romano

Prosciutto di Parma

Cantaloupe

Massovivo Frescobaldi 2022

Prima

Icelandic Cod Crudo - lemon, red onion, pickled fennel, carrot oil

Alie Rosé Frescobaldi 2022

Pasta

Cavatelli - red wine & rosemary braised lamb ragout, tomato & olive

Calimaia Riserva Vino Nobile di Montepulciano 2020

Perano Chianti Classico Riserva Frescobaldi 2018

Secondo

Veal Osso Buco - risotto Milanese, gremolata, veal jus, squash

Mormoreto Frescobaldi 2019

Dolce

Schiacciata alla Fiorentina - lemon cake, pastry cream, icing sugar, peach compote

Pomino Vinsanto Frescobaldi 2015



FRESCOBALDI
TOSCANA

\$150 per person (exclusive of taxes and gratuity) Antipasti: 6:00pm, Dinner: 6:30pm

For reservations please contact: Carlo Catallo, General Manager at carlo@rcr.ca or 782-482-0888