

Wines:



Prosecco:

**Spagnol Col del Sas Brut
Conegliano Valdobbiadene
DOCG**

A bouquet of floral notes with pleasant hints of bread crust. Pleasant and elegant to the palate, but decisive thanks to a bold sapidity.



Red Wine:

**Casanova di Neri "IRROSSO"
Toscana IGT**

Made primarily from relatively young Brunello (Sangiovese) grapes from the Fiesole vineyard which is located next to the winery. It is blended with a small portion of Bordeaux grapes, Cabernet Sauvignon and Petit Verdot, from the Neri vineyards in the southern part of Montalcino.



White Wine:

Moscato Giallo Moser, Trento

This aromatic grape with its intense yellow color, floods the vineyards with its heady fragrance around the end of September and is harvested a few days later to preserve its aromatic qualities and freshness.



IL MONDO IN ITALIANO



Consolato d'Italia
Detroit



DANTE ALIGHIERI SOCIETY
MICHIGAN CHAPTER
DETROIT METROPOLITAN AREA
WWW.IAAMICHIGAN.COM



Organized by the Dante Alighieri Society of Michigan, the Consulate of Italy in Detroit, with the Italian American Club of Livonia Charitable Foundation.

DANTE ALIGHIERI SOCIETY OF MICHIGAN
4050 WEST MAPLE RD - STE 250
BLOOMFIELD HILLS, MI 48301

VII WEEK OF ITALIAN
CUISINE



THE EXTRAORDINARY
ITALIAN TASTE

With Chef Mimmo Casagrande Bei

November 17, 2022 @ 6:00pm
San Marino Club
1685 E Big Beaver Rd, Troy, MI 48083

*"The culture and tradition of the
Italian table: family, community, and
beyond"*





"Convivialità, sostenibilità e innovazione: gli ingredienti della cucina italiana per la salute delle persone e la tutela del pianeta".

"Conviviality, sustainability and innovation: the ingredients of Italian cuisine for people's health and the protection of the planet."

The 2022 topic aims to draw attention to the central themes of Italian cultural tradition such as: conviviality and the right to pleasure, the healthy and sustainable Italian diet for both people and the planet, the centrality of the territory, products and of the people, and relationships and excellence of our tradition that make Italy's craftsmanship an example for the whole world.

Impact of food labeling, protected brands, and counterfeit products on the regionality of food.

Training in the food and wine sector with a view to attracting talents from abroad and loyalty to the use of quality Italian products.

MENU

Contribution:

- Sicilian Arancini original recipe by Salvatore e Marisa Ciaravino
- Ricotta Filled Pasticciotti - Lecce, Puglia (Offered by Joanne Crispignani)
- Nutella filled cookies. (Offered by Luisa DeLellis)
- Pizzelle - Chieti (Offered by Gabriella Medoro)
- Cranberry Pistacchio Biscotti (Offered by Rosemary Rojas)

APPETIZER:

Insalata di songino con barbabietola gialla arrostita, formaggio caprino e noci candite con EVO e aceto di lamponi. Bruschette e arancini siciliani.

~~Salad with mache, yellow roasted beet, goat cheese, nuts, dressed with EVO olive and raspberry. Bruschette. Sicilian Arancini

FIRST COURSE:

Crespelle ripiene con funghi porcini e servite con crema di zucchine e pancetta tostata.

~~Mushrooms porcini filled Crespelle, served with zucchini cream and toasted pancetta

MAIN COURSE:

Filetto di manzo arrotolato con speak e maggiorana su rosette di patate gallette, purea di piselli e servito con riduzione al Chianti.

~~Beef filet rolled with speak and marjoram on potatoes, peas purea and served with reduction of Chianti.

DESSERT:

Pere brasate e caramellate all' aceto balsamico di Modena con crema di ricotta mascarpone e nutella.

~~Braised pears and caramelized with balsami vinegar of Modena with ricotta cream, mascarpone and nutella.