

*Max a Mia Summer Dinner Series Presents:*  
**A TUSCANY FOOD & WINE PAIRING DINNER**

Featuring the inspired cuisine of Executive Chef David Stickney  
and the award winning wines of Vias Imports.

Special Guest: Michael Petrizzo, Italian Wine Specialist, VIAS Imports

**Monday July 15<sup>th</sup>, 6:30pm**

**\$68 per person**  
(not including tax or gratuity)

I  
***Cantine Bruni Vermentino Maremma Toscana DOC Plinio, 2012***

Flash-grilled sardines, stone fruit panzanella,  
white balsamic agrodolce, fried tuscan olives

II  
***ARGILLAE Orvieto DOC, 2012***  
**(not quite Tuscany, but just next door)**

Stonington red shrimp, calamari,  
Bomster Brothers sea scallops, Cape Cod mussels, plum tomato brodetto

III  
***Fattoria di San Fabiano Chianti Putto DOCG, 2010***

Papardelle, wild hare ragu, pecorino toscano,

IV  
***Argiano Rosso Toscano IGT Non Confundador, 2009***  
**(Cabernet Sauvignon, Merlot, Sangiovese, Syrah)**

Bistecca alla fiorentino, cannellini beans,  
Slow roasted tomatoes, sage

V  
**FATTORIA DEL CERRO**  
**Sangallo Vin Santo di Montepulciano DOC**

Zucotto

For reservations, please call 860.677.6299