

# *il Modò*

## AN EVENING WITH B E N I D I BATASIOLO BAROLO WINE DINNER

### W E L C O M E R E C E P T I O N

*Cicchetti platter with soppressata, prosciutto,  
marinated olives, spiced marcona almonds,  
aged cheddar cheese and grilled sourdough bread*

*Beni Di Batasiolo Gavi 2018*

### F I R S T C O U R S E

*Duck liver pate with port reduction and herb  
salad. Served with grilled sourdough*

*Beni Di Batasiolo Barolo Riserva 2012*

### S E C O N D C O U R S E

*Pappardelle braised boar ragu*

*Beni Di Batasiolo Bussia Vigneto Bofani 2013*

### T H I R D C O U R S E

*Grilled rack of lamb with escarole, plumped  
golden raisins and green peppercorn demi*

*Beni Di Batasiolo Brunate 2013*

### F O U R T H C O U R S E

*Zeppole with chocolate covered bacon*

*Beni Di Batasiolo Cerequio 2013*

Executive Chef, Greg Pawlowski  
@ilmodorestaurant