

Ferraro's

ITALIAN RESTAURANT • WINE BAR

TASTE & LEARN

Featuring the Wines of Mastroberardino

3.31.2018

First Course

Fiano d'Avellino, 2016

Paired with Fellata e Casatiello – Neapolitan Easter bread

Second Course

Aglianico Campania, 2015

Paired with Minestra Marinata - brassicaceae (a cruciferous member of the cabbage family) and sausage soup

Third Course

Radici Taurasi, 2012

Paired with Agnolotti - small ravioli filled with Irpinia (a district in Campania) ragu'

Fourth Course

Radici Taurasi Riserva, 2007

Paired with Agnello all'Avellino - braised lamb, peas and pecorino cheese

