



Enjoy the seasons of the year with “Cicheti” (Chee-keh-tee) a tradition found in Venice celebrating the tradition of the Italian family table where food and wine is paired with seasonal farm to table ingredients. “Le Quattro Stagioni” features four seasonal food and fine pairings throughout the year.

Salute!

2014 “Bollicini Rosa”

Crackers Fontina e Salvia

2012 Estate Zinfandel Rosé, Dry Creek Valley

Insalata di Panzanella

2013 El Diablo Chardonnay, Russian River Valley

Zuppa di Zucchine

2012 Cleary Ranch Pinot Noir, Russian River Valley

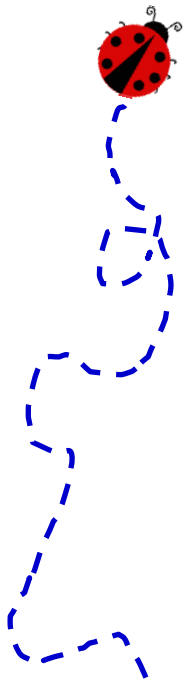
Filo ripieno di Funghie Formaggio di Capra

2013 Estate Zinfandel, Dry Creek Valley

Involtini di Pollo e Pancetta

2014 “Glorious” Late-Harvest Muscat Canelli

Panino al Limone con Gelato



AVAILABLE BY APPOINTMENT

JUNE 20, 2017 THROUGH SEPTEMBER 19, 2017



\$95 per person, \$75 Wine Club Members (limit two), plus tax

Call or email Deirdre for reservations: (707) 433-8811 or SimonciniVineyards@yahoo.com

Minimum seating four. No pets, infants or other guests under 21.



SIMONCINI VINEYARDS

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