



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

Salute!



2014 “Bollicini Rosa”
Crackers Fontina e Salvia

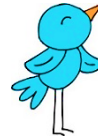
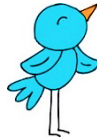
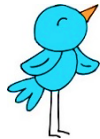
2014 “Serio Bianco”
Crostini con Bietole e Formaggio Caprino

2013 El Diablo Chardonnay, Russian River Valley
Arancini con Piselli e Cipolline Verdi

2013 Cleary Ranch Pinot Noir, Russian River Valley
Zuppa di Funghi Porcini

2012 “Serio Rosso”
Polpette di Agnello

2013 “Glorious” late harvest Muscat Canelli
Torta di Limone con Panna al Limoncello



AVAILABLE BY APPOINTMENT ONLY
APRIL 1, 2018 THROUGH JUNE 30, 2018



\$95 per person, \$75 Wine Club Members (limit two), plus tax
Contact Deirdre for reservations: (707) 433-8811 or SimonciniVineyards.com
Minimum seating four. No pets, infants or other guests under 21.

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