



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 Fromaggio Caprino

2013 El Diablo Chardonnay, Russian River Valley

Arancini con Piselli e Cipolline Verdi

2013 Cleary Ranch Pinot Noir, Russian River Valley

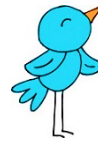
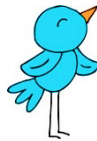
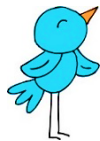
Zuppa di Funghi Porcini

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.

SIMONCINI VINEYARDS

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