



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 wine pairings throughout the year.

**Salute!**



***2014 “Bollicini Rosa”***

Crackers Fontina e Salvia

***2012 El Diablo Sauvignon Blanc, Russian River Valley***

Insalata Panzanella con Pancetta, Broccolini di Bruxelles

***2013 El Diablo Chardonnay, Russian River Valley***

Zuppa di Zucca Gialla

***2012 Cleary Ranch Pinot Noir, Russian River Valley***

Filo ripieno di Funghie Formaggio di Capra

***2012 “Serio Rosso”***

Ragu di Agnello Lasagne

***2014 “Robusto” late harvest Zinfandel***

Budino al Cioccolato



AVAILABLE BY APPOINTMENT

SEPTEMBER 20, 2017 THROUGH DECEMBER 20, 2017



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

**SIMONCINI VINEYARDS**

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