



# OLD MILL

by ROMANACCI

---

## AN EVENING IN ROME...

WHERE WINE MEETS PERFECTION

---

### Welcome Prosecco

Chef's first impression

### APPETIZER

#### Etna bianco DOC Cottanera "Sicily"

Oven-baked smoked scamorza wrapped in prosciutto,  
served with arugula and fig balsamic glaze

### FIRST COURSE

#### Gavi Campoferro "Piemonte"

Homemade tagliolini in creamy white truffle sauce,  
finished with black pepper and Parmigiano Reggiano

### MAIN COURSE

#### Cabernet Sauvignon Lola "Napa"

Tender filet mignon with green peppercorns, brandy  
reduction, roasted cauliflower, and potatoes

or

#### Chardonnay stel+mar "California"

Pistachio-crusted branzino with Prosecco shallot  
sauce and fresh herbs.

### DESSERT

#### Moscato "Parolvinì"

Chef Surprise