



The International Wine & Food Society
Omaha Branch

Fourth Annual Festa Italiana Dinner Poolside Served with Wines from Around the World

Sunday, September 12th

Quaffing: 5:00 pm

Dinner: 5:45 pm

Pasta Amore

Golden Toque Award Winning

Chef Leo Fascianella

Drs. Gary & Iris Moore

Lake House

21020 Bennington Road

Bennington, NE

Quaffing

Tomato Bruschetta

Lamb Lollipops

Mozzarella Caprese

Assorted fine quaffing wines from the Omaha Branch cellar.

Assorted Italian beers.

Primo Piatto

Sicilian Salad, Farm Fresh Tomatoes, Celery, Cucumbers, Homemade Marinated Olives Tossed
with a Vinaigrette Dressing

2017 Planeta Etna Viano Sicilia DOC D-93, WE-92, WS-91

Secondo Corso

Bow Tie Pasta, Shrimp, Tossed with Leo's Famous Pistachio Pesto Sauce

2015 Huia Pinot Noir New Zealand RP92

2016 Beaux Freres Pinor Noir Willamette Valley, OR WS-94, RP-92

Terzo Corso

Snake River Farms Wagyu Gold Bavette Steak Tuscan Style

Homemade Italian Sausage & a melody of grilled vegetables

2013 Caymus Napa Valley Cabernet Sauvignon WS-92, RP-94

2014 Grand Puy Lacoste, Pauillac Bordeaux JS-97, WS-93, D-92, WE-92, RP-91, WE-94, WS-93

Fourth Corso Dessert

Sicilian Cassata Cake, White Cake with Cannoli Cream, and Almond Marzipan.

2009 Doisy Daene Barsac Sauternes Bordeaux WS-93, RP-97

195.00 per member and guest

Summer Casual (Shorts encouraged)

Pasta Amore's Owners/Chefs

Matt Burbach & Jared Clarke

Restaurant Manager Robyn Davis

Event Producer: Mike Wilke

President: Mark Stokes