

Quintarelli and Luce – Italian Icons... and Dinner, too... at Angolino

Quintarelli, Luce, the historic Frescobaldi-Mondavi partnership – names that bring to mind some of the very best and legendary practitioners of Italian winemaking. And being able to taste some mature vintages of these iconic wines during these lovely days as spring moves into summer, what could be better?

How about matching them with a 5 course, traditional Italian feast prepared by one of the rising stars in the TO Italian restaurant scene? The restaurant is Angolino and, no, there's no link to Ms Jolie. Angolino is the Italian word for "nook", which describes this cozy, fairly new, west-end venue quite well.

The chef is Tyson Liebrecht, who has had several stints in top restaurants in town before finally settling in front of his own stove at Angolino, which is already getting rave reviews in local media. He also worked in a Michelin-starred restaurant in Italy, where he honed his skills and developed his passion for Italian cuisine. His specialty area is wild game, such as his signature wild boar meatballs, which we will taste. Other highlights include his Paganelli-supplied salumi, pillow-y gnocchi and ultra-light tiramisu.

Oh yes, the wines. After a fascinating rarity for an aperitif, the **Pupillo 2010 Moscato** (still, not sparkling, and from Sicily), we will accompany our two appetizer courses with a comparison of the **Quintarelli 1995 Valpolicella** and the **Quintarelli 1995 Ca' del Merlo**, a single-vineyard Valpolicella (and not a merlot at all). Both are the best of their styles from the Veneto region and are the epitome of elegance and complexity with notes of plum, black cherry, tobacco, dried herbs and spices to be found. Then we will explore the Frescobaldi-Mondavi enterprises, starting with the **2001 Danzante Sangiovese delle Marche**, a venture from south-central Italy (with the *Primi*) and then the **1997 Luce della Vite**, their flagship sangiovese-merlot "super-Tuscan", which is big, full bodied and loaded with ripe berries, licorice, spice and minerals (with the *Secondi*). We end with a Tuscan **Castellani Vin Santo "Sommavite"**, the classic match for tiramisu.

So come and join us for a memorable evening and let yourself be transported to the Tuscan hills or Veneto countryside on a warm spring evening. Sign up early as we are limited to 24 for each night.

As always with our events, this will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive. Dundas West Subway Station is close by and a quick connection on the 168 Symington bus will bring you within a block of the restaurant (taxi also available).

Date: Monday, May 30, 2016 OR Tuesday, May 31, 2016
 Time: 6:30 p.m.
 Limit: 24 people per evening

Angolino Restaurant
 1595 Dupont Street
 (between Dundas West and Symington)

Cancellations accepted up to May 27 — Dave Roberts 416-968-2166. No bookings by phone, please. No confirmations will be issued — you will be contacted only if we are sold out. Strictly 'First Come' basis.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.
 GST/HST account: 844742619RT0001 Business Name: Winetasters Society of Toronto

Fill out and Tear Off

Cheque payable to:
 Winetasters Society of Toronto
 c/o Dave Roberts
 7 Hillsboro Avenue
 Toronto, Ontario M5R 1S6

Names: _____

Cheque Enclosed for: Italian Icons Dinner
 Select:
 Monday, May 30 Tuesday, May 31
 Could attend either night
 Vegetarian menu for ___ people

Phone: H (____) _____ W (____) _____
 _____ Members @ 125.00 each \$ _____
 _____ Guests @ 135.00 each \$ _____

Menu & wine details overleaf....

Italian Icons Dinner at Angolino, May 30 and 31, 2015

Apéritif

Pupillo – 2010 Cyane Moscato (Sicilia)

Antipasti

Salumi – chef's selection of Paganelli's salumi with fresh focaccia

Polpette – wild boar meatballs, tomato sauce, polenta, fontina

Quintarelli – 1995 Valpolicella Classico (Veneto)

Quintarelli – 1995 Ca' del Merlo (Valpolicella single vineyard – Veneto)

Primi

Gnocchi – potato dumpling, roasted red pepper cream sauce, pepperonata

Danzante – 2001 Sangiovese delle Marche (Frescobaldi-Mondavi – Marche)

Secondi

Manzo – sous vide beef cheeks, polenta, mushroom

Luce della Vite – 1997 (Frescobaldi-Mondavi – Toscana)

Dolci

Tiramisu – coffee, mascarpone, kahlua, chocolate, salted caramel

Castellani – Vin Santo “Sommavite” (Toscana)

A Vegetarian Menu is also available, as follows:

Selection of pickled vegetables and citrus-marinated olive with fresh focaccia

Saffron arancini with caramelized onion

Potato gnocchi in roasted red pepper cream sauce, pepperonata

Grilled asparagus with rapini and bell peppers over creamy garlic polenta

Tiramisu