



Milano's A little piece of Italy in Fairhaven

Latest Tour of Italy



There is such a kaleidoscope of cultures under the Italian flag: languages, landscapes, conquests, and cuisines.

After doing Northern Italy our tour this time is the southwest coast of Italy. From Tuscany, through the Campania, with a stop in the Amalfi Coast, and finishing in Sicily.

To pair with it we chose Jacuzzi Vineyards, a boutique winery from Sonoma County, California, firmly rooted in Italy. Exclusively in Washington at Milano's. Yes, the one from the bathtubs, but will have more about it on the next page.



So, enjoy your trip! The closest thing in Washington State to being to Italy.

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Jacuzzi Vineyards

Wines Curated by Sam & Nancy Hassan



Last wine dinner was with the great Cline Wines. So, nothing more natural then doing the next one with the winery across the road: Jacuzzi Family Vineyards. Fred Cline opened Jacuzzi Family Vineyards in 2007 as a way of honoring his beloved grandfather, Valeriano Jacuzzi,

who taught him how to farm grapes and make wine in the early 1970s.

The Jacuzzi trek to America started in 1907, when Valeriano, and his brother Francesco immigrated to Washington to work on the railroad. They eventually made their way to southern California. Years later, they were joined by their four brothers.

In 1911 his great grandfather, Giovanni a skilled woodworker and vineyard farmer, joined them. Soon after their arrival in early 1921, Valeriano joined his brothers and worked at their Jacuzzi Brothers factory. Valeriano moved his family to Northern California and purchased a 161-acre farm in Contra Costa County. During the depression, the family planted a portion of the open farm fields with grapes and in 1936 applied for a license to make wine for home consumption. At that time, production was limited to 200 gallons (approximately 84 cases).

The vineyard was planted to Zinfandel, Carignane and Mourvèdre.

In 1937, Valeriano returned to work with his brothers at Jacuzzi Brothers, Inc.



located in Berkeley where they manufactured water well pumps and eventually, the bath and spa that bears their name.

Digestivo

Messicano d'Italia



Mescal, Amaro Vecchio di Capo, Lemon & Orange Juice

I true Mexican cocktail with an Italian Flair. Delicious!



Note of Appreciation:

We'd like to thank Hillary Cline and Kristin Mansfield for their support, and knowledge, which helped us immensely to build this dinner.

Dulce

Amalfi



Torte di Ricotta i Pere

Pear & Ricotta Tart

History or legend?

The story of this sweet hovers in fact an ancient legend according to which his birth dates back to the Middle Ages, by a chef from the Amalfi court, a bit clumsy, who

during one of his preparations dropped some small pieces of pear inside the ricotta unwittingly creating a wonderful combination. The legend in question is really imaginative and not very credible, but it is also true that the **story** of a dessert must have a bit of narration and mystery, probably to remain in the memory of people.

Pairing

Jacuzzi Malvasia Bianca

A crisp, honey and apple vibrant wine. Melon and stone fruit flavors. Slightly sweet. Bright and fun. This delicious wine was made in frigid temperatures to preserve and showcase all the delightful flavor at harvest. Fresh fruits are wonderfully displayed on the palate and the nose; a little bit



of minerality and subtle notes of pear and peach finish with fantastic acidity keep it balanced and excellent to drink. The name could derive from Monemvasia, Greek port, used by the Venetians since the eleventh century to embark wine to be exported to northern Europe



The Pairing Menu

Cocktail

Digestivo .Siamo Tutti Italiani



Arancione Amaro, Fragola Strawberry, Limonata

Arancione is a wine-based orange amaro that's spectacular. Combined with Fragola Wild Strawberry liqueur and Limonata makes it into a very refreshing, very "dangerous" cocktail to say goodbye to warm weather. Enjoy!

Antipasto Campania

Lobster and Crab Salad

Lobster, Crab, Tomatoes, Onions, Radicchio



Italy is a big exporter of crab, and the European lobster is found all around Italy. This salad is beautiful combination of both.

Pairing

Jacuzzi Clarum Amphorae White

This 2019 Viognier has white floral notes, with hints of nectarine, mango, and ginger with a wonderful minerality. Clarum translates to 'Clear' from Latin in reference not just to white wine but the clarity of site and expression of this wine through low intervention winemaking and the use of amphoras to truly express the wine. This is a joy to make as the site and wine really do make themselves. A symphony of aroma and flavor with a wonderful texture and finish makes this a truly exciting wine to share and enjoy. A serious white!

Primo Piatto Tuscany



Spezzatino Sbagliatto

Beef, Wild Boar, Italian Sausage, Borlotti Beans, Carrots, Leeks, Potatoes, Kale

Spezzatino is a stew cooked all over Italy. We chose to cook the Tuscan version originating from

Florence. while taking some liberties and making it into a loose version of the Brazilian Feijoada. A dish appealing to just about anyone who loves meat, beef and pork. There are no ages that don't go wild for delicate flavors and meat so tender you don't need a knife to enjoy this recipe.

With roots dating back to the Renaissance, when lore has it that the terracotta workers were permitted to bring a little terracotta pot with this stew inside - placing them into the terracotta ovens allowed for the extra-long cooking time we enjoy even today. Legend continues with Brunelleschi's workers eating this very dish during the construction of Florence's beautiful Duomo, so not only is it delicious, but it's got artistic ties. What else could we ever want from a glorious Tuscan slow-cooked meat dish?!

Served with Saffron Rice.

Pairing

Jacuzzi Sangiovese Riserva



Black cherries and plums dominate in this wine, with leather, tobacco, wild raspberries, and cocoa adding depth. With ample fine-grain tannins, and well-integrated oak this wine has a lasting finish. A truly classically old world-styled wine and a stunning first edition. Unfortunately, the vineyard got wiped out, so we have some of the very last cases of it...

Bonus Wine Jacuzzi Dolcetto



The Jacuzzi Dolcetto has a myriad of aromas on the nose from fresh cherry to notes of raspberry, wild strawberry, and fresh-cut herbs. Made in a refreshing style with low tannin but full flavor. The finish is elegant and long-lasting.

Secondo Piatto Sicily



Falsomagro (lit. *fake lean*) is one of the most popular Sicilian meat dishes dating back to the 13th century. The name says it all: although from the outside it might look like roast beef, the interior hides delicious layers of *prosciutto*, cheese, and sausage stuffing studded with peas, all rolled around hard-boiled eggs.

Slices of Falsomagro look rather dramatic served, so this decadent dish is reserved for the most important festive occasions, such as Christmas or New Year's Eve. Falsomagro releases lots of delicious juices that are used to prepare a rich, meat-flavored sauce.

Served herbed Roasted Potatoes

Pairing Sagrantino:



Often referred to as “the best red wine you have NEVER tasted,” Sagrantino is one of the more obscure Italian varieties. Sagrantino is a relatively rare Umbrian grape variety with only an estimated 250 acres to 400 acres in production, all on the slopes of the hill around the town of Montefalco.

Traditionally Sagrantino is made as a dessert wine, but when dessert wines fell out of favor many producers started experimenting making it as a dry table wine – discovering that they had a “big gem” of a wine on their hands. a wine that has concentrated flavors, dark color and a lot of tannins. However, the tannins in the Sagrantino do not produce sharp flavors but instead have sweeter nuances. This allows it both to be drinkable when young and still have tremendous aging potential.