



Milano's A little piece of Italy in Fairhaven

[Milano's 1210 11th Street Bellingham 360 599 2863](http://www.milanos.com)



Buon Natale! Christmas in Italy!



Welcome to the Christmas Edition of our Wine Pairing Dinners. To keep with the spirit of celebration we'll be pairing the dishes with sparkling wines From Casadei and Olianias, two family-owned wineries we got some of the finest wines

produced in Italy mostly from Rhone

Christmas in Italy (*Natale*) begins on December 8, with the feast of the Immaculate Conception, the day on which traditionally the Christmas tree is mounted and ends on January 6, of the following year with the Epiphany (*Epifania*).

Italian Christmas traditions include:

Native scene; the burning of the Yule log; the Christmas tree; the bagpipers, men dressed as shepherds and equipped with bagpipes, who come down from the mountains, playing Christmas music.

Bearers of gifts

Typical bearers of gifts from the Christmas period in Italy are Santa Lucia (December 13), Baby Jesus, *Babbo Natale* (Santa Claus), and, on Epiphany, the Befana, an old witch on a broom, a bearer of gifts on January 6, the day of the Epiphany.

Gastronomy

According to tradition, the Christmas Eve dinner must not contain meat. A popular dish, especially in the South, is eel or capitone, while in some areas the tradition of the "seven fish dishes" is widespread, a tradition also transferred to the United States.

Christmas desserts Panettone, Pandoro, Torrone, Nougat and Struffoli



Handing agriculture
back to nature by
CASADEI nurturing the
biodiversity of life.



Tenuta Casadei, a BiolIntegrale winery in the heart of Alta Maremma, is rooted in giving pride of place to the safeguarding of nature. BiolIntegrale means rediscovering good, sound traditional agricultural practices that optimize the health and biological vitality of the soil and, thus, enable us to limit human interventions on the vine, eliminating the use of synthetic chemical compounds. Tenuta Casadei farms to protect the habitat of animals and insects, and safeguard the ecosystem.



Tenuta Casadei is a garden-like estate located in Alta Maremma, near Suvereto, just 13 km from the seashore. The estate showcases the values of biodiversity

alongside luxuriant sweeping vineyards planted with cabernet sauvignon, cabernet franc, petit verdot, merlot, syrah, muscat, ansonica, and other classic Mediterranean grape varieties. Tenuta Casadei's fields are all nourished and cared for using organic and biodynamic techniques.

In the year 2000 Stefano Casadei came to Alta Maremma on a quest for the soil and climate ideal to make his dream come true: growing international grape varieties respecting the environment, to create unique, extraordinary, authentic wines. Soon after, at a dinner party, Stefano Casadei meets Fred Cline. A life-changing moment, the two bond immediately, recognizing their common values.

Rising in the Sarcidano region, the core and backbone of Sardinian authenticity and forever home to farms, vines, and shepherds, Tenuta Olianas is Stefano Casadei and the Olianas family's dream come true. The grounds are cared for using ethical and biodynamic farming practices that respect nature and support biodiversity. and autochthonous vines yield superb wines that exalt the local terroir's amiability.



Dolce

Panettone French Toast



Soaked in Cream, Whiskey & Frangelico, Crème Fraîche Chantilly
Panettone is an Italian type of sweet bread originally from Milan, usually prepared and enjoyed for

Christmas and New Year in Western, Southern, and Southeastern Europe as well as in Latin America, Eritrea, Australia, the United States and Canada. Our twist is to add whiskey and Frangelico and make it into French toast.

Pairing



Riesling Poet's Leap Columbia Valley

Its Bosc pear and donut peach aromas are laced with notes of tangerine and gardenias. The Poet's silky texture and velvety mouthfeel escort flavors like lemon soda and mandarin orange slices



Digestivo: vin *brulé* with Jupiter's Blood Sangiovese Brandy

in Italy, mulled wine is typical in the northern part of the country, notably in Piemonte, and is called vin brulé (from the French vin brûlé, 'burnt wine', though the expression is not used in France, they call it vin chaud).



Secondo Piatto



Salmi Di Alce: Elk Ragout, Herby Polenta Trentino Alto Adige or South Tyrol is a region in the north of Italy, bordering with Austria to the north and Graubünden (Switzerland) to the north-west. It

is a mountainous region, being right in the middle of the Alps, but with large valleys, known for their apples and for excellent grapes. The region is bilingual, German being spoken by all, and actually some of the South Tyrolian towns have some problem thinking they are Italian.

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For this reason, the cuisine found in Trentino is not what foreigners are used to calling "Italian" - it is easier to find sauerkraut, frankfurters and goulash than the typical Italian pasta dishes. The cold climate calls for "heavy" dishes, and pork is king, both fresh and smoked or salted. It is the region of the famous "speck", the Trentino version of Prosciutto.

Pairing:



Castello di Trebbio Lastricato, Chianti Rufina Riserva Sangiovese showcases all of its power and elegance: fascinating on the nose, with notes of dark cherries and spices, in aging it releases clear balsamic notes. The mouthfeel is compact, light, and well-balanced in tannins. The finish is extensive and

pleasing.



Pairing menu

Aperitivo: Vecchio Babbo Natale



Grappa Cividina, Liqueur Strega, Pomegranate, Lemon
Hailing from Povolletto, a small village in the Friuli-Venetia, just NW of Venice, is a smooth grappa, aged in the cellars of the Tosolini family.

The Strega liqueur (the witch) comes from Benevento, Capania region, made since 1860.

Pomegranate and lemon are fruits grown in Italy since immemorial times.

Menu

Antipasto: The ancient tradition of eating fish on Christmas Eve dates from the Roman Catholic custom of abstinence from meat on the eve of certain holidays. The number seven is rooted back in ancient times and it can be connected to multiple Catholic symbols: in fact, the seven seems repeated more than 700 times in the Bible. Also seven are the sacraments, the days of the Creation, as well as the deadly sins.

Flash forward to the early 1900s, when the official "Feast of the Seven Fishes" first emerged. Italian American families rekindled the Old Country's Christmas Eve tradition by preparing a seven-course seafood meal (hence the name of the newly found tradition) that both made them feel close to their homes, while celebrating the sea, a major connection in Italy. Today, it's considered one of the oldest Italian traditions — but we give America credit for that!

Feast of the 7 Fishes - Festa dei sette pesci



1 | Grilled Lemon Scallops

2 | Oyster parmesan/polenta crust

3 | Lobster Stuffed Endive Barquettes w/ truffles

4 | Mussel au gratin

5 | Tuna Carpaccio

6 | Dasputinha: Puttanesca deconstruction

7 | Prosciutto Brandy Prawn



Pairing

Long Shadows Julia's Dazzle Rose Horse Heaven



Hills Julia's Dazzle Rosé was developed by Allen Shoup and named after his granddaughter Julia. Winemaker Gilles Nicault crafts this limited production Rosé having developed his winemaking skills in Provence, France, the world leader in Rosé.

Fresh and lively with bright aromas and flavors of orange blossoms, strawberries and ripe melon complemented by a racy acidity that lingers across a clean finish. Duck Agnolotti

Crab Toast

Roasted Leg of Wild Boar

Primo piatto: Petto di Tachino - Turkey



breast stuffed with Fontina Cheese, Prunes, Red Onions, Chestnuts, Pancetta, Sweet Potato Puree.

Domestic turkeys come from the Wild

Turkey native only to the Americas. In the 1500s, Spanish traders brought some to Europe and Asia. The bird reached European tables through shipping routes that passed through Turkey. On a continent where fine dining still included eating storks, herons, and buzzards, the meaty, succulent turkey was a sensation.

Later on, when English settlers came to America, they were amazed to find the same birds running wild and free, and tasting really good thanks to their natural diet of chestnuts, beechnuts, walnuts. Ben Franklin wanted the turkey to serve as our national emblem—it's a beautiful, genuinely American bird that tastes wonderful and had enormous economic value for the colonists. As a side another South/central American contribution: the sweet



potato! Archeological evidence shows cultivation of the sweet potato might have begun around 2500-1850 BC. By the time Christopher Columbus arrived in the New World in the late 15th century, sweet potatoes were well established as food plants in South and Central America.

It wasn't until after the 1740's that the term sweet potato began to be used by American colonists to distinguish it from the white (Irish) potato.

This aphrodisiac quality could be the reason for its popularity in the upper classes of 16th century England. A recipe in Thomas Dawson's *Book of Cookerie* (1620, 1629) includes "A tarte to cause courage either in a man or woman" that uses potato [sweet potato].

Pairing



Casadei Sogno Mediterraneo GSM (Syrah, Grenache, Mourvèdre) powerful, elegant, agile wine. Intense aromas of blackberry and currant fruit, accompanied by notes of dark chocolate and tobacco, on the nose. At first decisive and silky on the palate, it presents an equally intense mouthfeel with sweet and soft tannins and a persistent finish with hints of dark berries and sweet spices.

Bonus Wine



Casadei Filare Cabernet Franc

An explosion of aromas with a perfect blend of fruits and spices on the nose. The mouthfeel is warm and enveloping, with good minerality and a pleasant acidity that balances the velvety tannins, allowing for freshness and longevity.

