

SUNDAYS at PICCHETTI

For many years Sunday was the day everyone visited Picchetti Winery where there was always plenty of great food, wine and good company. The Sunday BBQ menu included beautiful steaks brushed with hand-made bunches of fresh rosemary and butter, served up with home-style Italian cooking. We could not think of a better way to spend a few Sunday afternoons this summer than at Picchetti doing the same, so we have created the following series of Sunday events to celebrate the history of the winery and the Picchetti Family.



Here are the dates, all on **Sundays from 5-8PM**

June 15th - Father's Day

July 13th

July 20th – at our Lake Tahoe Tasting Room

August 17th

Our Sunday dinners in Cupertino will be down at the Yellow Farm House.
Our July 20th Dinner will be held in our Lake Tahoe Tasting Room Gardens.

Live music will be provided at all the dinners. The first two dates we will have **My Older Brother** playing, featuring Bill and Kip Bragg (the fabulous local father/son duo from Cupertino). Music for the other dates will be announced soon.

MENU and PROGRAM

To start you off...

Prosecco - The Sparkling Wine of Venice
Italian Antipasto and breads

2007 Picchetti Pinot Grigio

Savory & Sweet Purses

Gorgonzola, Dark Sweet Cherries and Dried Apricots baked in Puff Pastry

2006 Chardonnay, Leslie's Estate, Santa Cruz Mountains

Scallop Ceviche

Scallops tossed with cilantro, lime juice and chilis on sea salt corn chip

BARREL SAMPLING WITH OUR WINEMAKER AIMEE BAKER

We will have a few barrels of wine to taste through with Aimee.
Always a special treat to both hear and educate yourself on barrel variations, fermentations and flavors

Italian Buffet

2006 Sangiovese

2005 Zinfandel, Bellicitti Vineyard, Saratoga

Insalata Caprese

Fresh tomatoes, buffalo mozzarella cheese and basil with olive oil

Rocket Salad

with a light vinaigrette and freshly shaved parmesan cheese

Cavatappi Pasta

with a spicy marinara sauce

Three-Cheese Tortellini

with a creamy Porcini Mushroom Sauce

Grilled Rib Eye Steaks with Rosemary and Butter

Dessert

2003 Angelica

Zabaglione with Fresh Berries

Chocolate Truffles

Coffee and Tea

Picchetti Club Price: \$69.95/person + tax
Non-Club Member price: \$79.95/person + tax

Pick your date to join us and call us for reservations (pre-paid)
at the winery at (408) 741-1310 or email us at info@picchetti.com.