



WINES of LA SPINETTA
with special guest Elisa Musso

Friday, 14th March, 2025

5:30 p.m. seated dinner

Four course dinner \$180 per person (tax and gratuity included)

In the beginning of the 1960s, Giuseppe Rivetti, nicknamed 'Pin', and his wife, Lidia, were both expert and dedicated farmers with enormous appreciation and knowledge for tradition while keeping a curious interest in the future. They exemplified humility, respect, as well as ambition. These are the values that still define the philosophy of La Spinetta.

In due course their children Carlo, Bruno, Giorgio, and Giovanna took over the winery reins. We worked to implement the teachings of our parents. We were taught to have great respect for the territory, for the indigenous vines and for the Piedmontese land.

Bruno, Giorgio, Giovanna e Carlo Rivetti

With the success of our Moscato business, we decided to branch out and focus on red grapes. Our first foray was in 1982 with Barbera Ca di Pian. In 1989 Pin was created. Through observation and collaboration with fellow producers, this wine was made with new winemaking ideas and with implementing the latest vineyard and cellar techniques. The plan was to make a wine with international appeal but also one that was deeply linked to the Piedmont territory.

With a deep passion for Champagne and the desire to put themselves back out there again, in 2011 we acquired the Contratto winery, a well-renowned and historic Piedmontese sparkling wine house. At Contratto we maintained the traditional story of this winery with its riddling and classic method.

Please note that substitutions regarding dietary restrictions cannot be made,
allergies will be accommodated.

Book by calling 22 Bowen's (401)841-8884

For more information regarding the wines please visit www.la-spinetta.com



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FIRST COURSE

Family Style Italian Charcuterie

*Robiola, Tallegio, grissini, hazelnuts, 36 month San Daniele prosciutto, sweet
soppresatta, salsicca picante*

Contratto Millesimato Alta Langa, 2020

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SECOND COURSE

Lasignette Pasta

fresh peas, meyer lemon, grated pecorino, black pepper

La Spinetta, Colli Tortonesi 'Derthona' Timorasso, 2022

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THIRD COURSE

Seared Duck Breast

black currant agro dolce, celeriac purée

La Spinetta, 'Cà di Pian' Barbera d'Asti, 2022

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FOURTH COURSE

Petite American Wagyu Filet

fondant potatoes, grilled caulini, bernaise

La Spinetta, 'Bordini' Barbaresco, 2021

La Spinetta, 'Starder' Barbaresco, 2012

CULINARY TEAM

EXECUTIVE CHEF: JUSTIN GARCIA

EXECUTIVE SOUS-CHEF: TAYLOR ZAHACEFSKI