



The International Wine & Food Society

Miami Branch

THE ITALIAN **JOB** REPORT

BOYS NIGHT OUT

THE ITALIAN **JOB**

Caffe Abbracci

Dear IW&FS Member:

You are invited to our 283rd event.

WHERE:

Caffe Abbracci
318 Aragon Avenue
Coral Gables, FL 33134
(305) 441-0700

WHEN:

Wednesday, February 20, 2008
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

Joe Cerniglia has been reminiscing over his heritage. He conscripted Jim Beauchamp and Paul Skoric to join his family. I understand Joe made Caffe Abbracci Proprietor Nino Pernetti an offer he couldn't refuse. There is also a rumor he made a guest arrangement with Charlize Theron. After all, the restaurant's name means "hugs" in Italian, and this is "The Italian Job". Appropriately, we will gather in Abbracci's private back room.

Nino opened Abbracci in 1989. The food is faultless. Everyone does Italian; few places as good as here. It is the standard for South Florida. Chef Mauro Bazzanini created a menu that would make Charlie Crocker (movie character) smile.

We've already had the tasting. Mauro blew us away. He started with dinner sized shrimp on one of the hors d'oeuvres. Have you ever tasted gorgonzola on caramelized onions?

We made a short trip from Italy to France for Champagne and a Chassagne-Montrachet to pair with the Monk Fish course. We found great Barbaresco, Barolo and Amarone in our cellar to pair with the Risotto, Veal and Cheese courses. The veal chop would even satisfy Ned Valois (IW&FS character).

After trying two deserts, we chose the no-brainer...Warm Zabaione. We will pair it with a special Italian Passito imported by Jim Beauchamp. It will be the only time you will taste it in the US.

Do we have your attention yet? We have room and wine for a gang of 48. That is enough to let us confirm guests from the start. Reserve soon; we expect many will want to enjoy this Italian extravaganza.



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FEBRUARY 20, 2008

RECEPTION

SHRIMP TONNATI
GORGONZOLA WITH CARAMELIZED ONIONS
BREADSTICKS WRAPPED IN PARMA PROSCIUTTO
NICOLAS FEUILLATTE NV CHAMPAGNE

MENU

MONKFISH

LOBSTER COGNAC SAUCE

2002 AMIOT GUY ET FILS 1ER CRU CHASSAGNE-MONTRACHET 'LES CAILLERETS'



RISOTTO

PORCINI WITH GRATED PARMESAN

1997 BARBARESCO SORI PAITIN IN MAGNUM



VEAL CHOP

ROSEMARY & WHITE TRUFFLE OIL

PARMESAN CUP WITH OIL-GARLIC SPINACH, SOUFFLÉ POTATOES

1995 MARCARINI BAROLO LA SERRA



SELECTION OF FINE CHEESE

PARMESAN, TALEGGIO, FONTINA, GORGONZOLA

1997 ALLEGRINI AMARONE



WARM ZABAIONE

BERRIES AND VANILLA ICE CREAM

1990 ROCCA DI FABBRI SAGRANTINO DE MONTEFALCO PASSITO IN DOUBLE MAGNUM

ESPRESSO / CAPPUCINO

HOSTS: JIM BEAUCHAMP, JOE CERNIGLIA, PAUL SKORIC

PROPRIETOR: NINO PERNETTI / CHEF: MAURO BAZZANINI

283rd Branch Event



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NICOLA FEUILLATTE NV CHAMPAGNE

Fresh citrus aromas with a whiff of clove. Soft and somewhat full on the palate with ripe peach and brown sugar flavors. Fresh acidity kicks up in the close coupled with a drying flintiness.

2002 AMIOT GUY ET FILS 1ER CRU CHASSAGNE-MONTRACHET 'LES CAILLERETS'

RP 93: Stony, aromatic nose combines lime, peach and white flowers. Dense and lush but fresh, with a silky texture and enticing stone fruit flavors. Quite spicy in the middle and perked up by some unabsorbed CO₂. The wine's components have not yet come into harmony, but this has concentration and character. Some oak is apparent on the lingering finish. (Steve Tanzer)

1997 BARBARESCO SORI PAITIN IN MAGNUM

Red-ruby color. Pungent, penetrating floral/minty nose. Very intensely flavored and high-pitched; dark berry and mint flavors are given brightness and shape by firm acids. Quite stylish for a '97. Long and firm on the finish. (Steve Tanzer)

1995 MARCARINI BAROLO LA SERRA

Fresh medium red. Slightly high-toned aromas of tart cherry, cranberry, truffle and shoe polish, plus a whiff of varnish. Firm and juicy in the mouth, but shows some distinctly green notes and could use more pliancy. Nicely delineated flavors of small red fruits. Finishes with slightly dry, tough tannins. (Steve Tanzer)

1997 ALLEGRINI AMARONE

WA 95: "...spectacular...possesses a gorgeous bouquet of graphite, blackberries, plums, cherries, and truffles...full-bodied, super-rich, and concentrated, with striking purity as well as a fabulous perfume...voluptuous, and deep, with huge extract...winemaking tour de force..."

1990 ROCCA DI FABBRI SAGRANTINO DE MONTEFALCO PASSITO

A glass of good Sagrantino begins to fascinate the taster with its dark and deep red color and, after passing it under the nose, it is pretty hard to be indifferent to its strong aromas of black fruits, especially blackberry, the characteristic fruity aroma identifying this grape. Sagrantino's characteristics also allow its clusters to be left for months to dry without getting spoiled: it is thanks to this important operation, the grapes for the production of the *passito* style (sweet) are obtained, the most traditional and ancient wine of the area (Montefalco, Umbria). Sagrantino Passito - frequently considered a dessert wine because of its sweetness - was indeed used by the people of these lands as a wine to be matched to robust roast lamb in occasion of Easter lunch. Sagrantino Passito - which is certainly good to be matched to desserts, included the ones made of chocolate - is also good for the matching with mature pecorino cheeses produced in Umbria.