

# *Dancing Ewe Farm*

## *Farm-to-Table Dinner*

*Friday August 3rd*

*Aperitivo con Pizzetta*

*and wines: Orcia, Enos, Rosato Peteglia, Metodo Classico*

### *Antipasto*

*Includes Dancing Ewe cheeses, salumi, Cipolline in Balsamico and market products*

### *Mallorredus*

*Hand shaped pasta served with Ricotta and Pancetta.*

### *Straccetti di Manzo con Rucola e Pecorino*

*Thinly sliced pork served on arugula with Dancing Ewe pecorino shavings*

### *Mousse di Ricotta*

*Luisa's Ricotta mousse, served with seasonal berries*

*Farm-to-table menus may change at Luisa's discretion to take advantage of seasonally available ingredients.*

