

Lauro Kitchen would like to present a special wine dinner hosted by our sister restaurant, nel centro.



nel centro – cuisine of the French and Italian Riviera

nel centro hosts exclusive dinner with renowned Italian winemaker

On Tuesday, September 14, Chef David Machado will prepare a classic Piedmontese dinner in honor of Giovanni Pasquero Elia of Italy's famed Paitin Winery. The prix fixe menu will treat diners to a rare selection of Paitin varietals including a 2003 Barbaresco Vecchie Vigne that has the "characteristic intensity and focus of old-vine wines, potent, smoky, spicy, and penetrating in aroma, rich in flavor and with the plush texture, the tightly-packed tannins and caressing tactile sensations of perfectly ripe Nebbiolo." (Wine Advocate).

Date: Tuesday, September 14, 6:30pm
Location: nel centro, Genoa room
Price: \$95 per person (*includes food, wine and gratuity*)

To reserve a seat, call Nel Centro at 503.484.1099 or contact Michelle Glass at Michelle@nelcentro.com.

Seating is limited to 20 people.

Paitin Winemaker Dinner Menu

Chicken Liver and Wild Mushroom Crostini
Murgo Etna Brut 05

Polenta with Salt Cod
Elisa Langhe Arneis 08



nel centro

1408 SW Sixth Ave
 Portland, OR
 503.484.1099

Dinner

Sun – Thurs: 5:00–9:00pm
 Fri & Sat: 5:00–10:00pm

Lunch

Mon – Fri: 11:30am–2:30pm

Brunch

Cold Veal with Tuna Sauce
Sori Paitin Dolcetto d'Alba 07

Sun: 8:00am-2:00pm

Risotto with Gorgonzola Dolce
Campolive Barbera d'Alba 06

Breakfast

Mon - Fri: 6:30-10:30am

Sat: 7:30-11:30am

Beef Short Ribs Braised with Barbaresco and
Porcini Mushrooms
Ca Veja Nebbiolo d'Alba 06
Barbaresco Vecchie Vigne 03

Roasted Stuffed Peaches with Hazelnut Gelato
Moscato d'Asti, Sori Gramella 08

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nel centro is located at 1408 SW Sixth Avenue
in downtown Portland, adjacent to the Hotel
Modera.