



Founded 1934

## Italian BYOB and Game Dinner at Nanni

Dear Members,

We will hold our annual Fall Italian BYOB game dinner at Nanni's. For those who aren't familiar with it, Nanni's was established in 1968 by the late great chef Luigi Nanni. The "Grandmother of all New York Italian restaurants" is now co-owned by chef Silvo Scalano and Vittorio Miriel who together have over sixty years at the restaurant.

After our Champagne and Hors d' Oeuvres reception, we will begin our meal with a pasta ragu of quail, the Nanni house salad and the main course of venison with polenta and vegetables. There will be a cheese course and dessert to follow.

The BYOB will be Italian wines. This will include the better Brunello di Montalcinos, Chiantis and Super Tuscans from Toscano and the Barolos and Barbarescos from Piedmont. Given the cuisine, I think bolder reds would be the most complementary. The wines presented should have 8 or more years of bottle age. Good years for Brunellos include 1982, 1983, 1985, 1988, 1990 1993 1995, 1997, 1999 and 2001. Chiantis are appropriate in 1982, 1985, 1988, 1990, 1997, 1999, 2001 and 2003. Superior years in Barolo include 1982, 1985, 1989, 1990, 1996, 1997, 1998, 1999 and 2000 Super Tuscans, you will have to use your own judgment. If you would like to bring a wine that is not listed above please give me a call and I'll let you know if it will be appropriate for the dinner.

As many of you know BYOB's are often are most well subscribed events, and seating at Nanni's is limited. If you are interested in attending please get your reservation and bottles that you plan to submit in as early as possible to [www.wfsny.org](http://www.wfsny.org). I look forward to seeing you there.

Sincerely,

Chris Ankner  
President  
(212) 867-1485

Date: Wednesday, October 6, 2010  
Time: Reception – 6:30pm; Dinner – 7:00pm  
Location: Nanni, 146 East 46<sup>th</sup> St.  
Dress: Business Attire.  
Contribution: Members - \$175; Guests - \$195