



# DARIO CECCHINI

## THE BUTCHER OF PANZANO

GETS HIS KNIVES OUT TO PRESENT  
A MASTER DEMONSTRATION IN THE ART OF TUSCAN BUTCHERY  
AND  
A NOSE-TO-TAIL MENU PAIRED WITH AWARD-WINNING  
FONTODI WINES

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## ABOUT DARIO

The eighth-generation butcher in his family, Dario Cecchini practices butchery as a time-honored art that involves respect for the animal. He believes that the best meat comes from animals that have been bred in humane, trauma-free conditions, and that all parts of the animal should be used in the best possible way.

Dario is known by some as a rock star and by others as a Dante-quoting Renaissance man. A mentor to many in the profession around the world, his guest chef appearances have sold out at top restaurants in New York and London. The New York Times and others have called him "the world's best butcher", and his shop and restaurant in the Tuscan village of Panzano in Chianti draw countless foodies on pilgrimages from around the world.



## ABOUT FONTODI

The Fontodi winery in Chianti has been overseen by the Manetti family since 1968. Passionately dedicated to quality cultivation, they practice agriculture inspired by principles of sustainability and respect towards nature. On their estate of over 130 hectares, 70 of which are planted with vines, no chemical products are used, and an effort is made to maximize the use of internal resources and minimize external input. Fontodi believe that respecting the environment produces wines that are better, purer, and a truer expression of grape and the territory.

Fontodi's owner Giovanni Manetti is a close friend of Dario Cecchini, who sources meat from the Fontodi estate.

## MENU

**WELCOME DRINK: PROSECCO OR BEER**

**PINZIMONIO DI VERDURE DELL'ORTO CON PROFUMO DEL CHIANTI E OLIO**  
Fresh Vegetables with Chianti Essence and Extra Virgin Olive Oil

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**CROSTINO SUGO DI BUE**  
Florentine Ragù Crostini

**CROSTINO DI BURRO**  
Butter Crostini

**CROSTINO DI CRUDO**  
Tartar Crostini

**FONTODI MERIGGIO SAUVIGNON BLANC IGT, 2017**

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**RAMERINO IN CULO**  
"Rosemary up the Bum"

**TONNO DEL CHIANTI**  
Chianti Tuna

**TENERUMI IN INSALATA**  
Warm Beef Salad

**FONTODI CHIANTI CLASSICO IGT, 2015**

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**SCAMERITA DI MAIALE AL FIORE DI FINOCCHIO**  
Pork Shoulder Chops with Fennel Pollen

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**AGNELLO AL PECORINO**  
Lamb with Pecorino Cheese

**FONTODI CASE VIA SYRAH 2009**

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**SUA MAESTÀ BISTECCA ALLA FIORENTINA**  
Florentine T-bone Steak

**FAGIOLI CANNELLINI ALL'OLIO EVO**  
Tuscan White Beans with Extra Virgin Olive Oil

**FONTODI FLACCIANELLO DELLA PIEVE 2015**

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**TORTA ALL'OLIO**  
Extra Virgin Olive Oil Cake