



## *Cuisine to enlighten your senses...*

Newsletter, Volume One, Issue One, January 2006

### Meet Dana

Dana Giardina was raised in the San Francisco Bay Area in a restaurant atmosphere. Food was always the focus, thanks to her Great Aunt Theresa Tamburelli and her Great Grandmother Rosie Martini, who opened the famous Depot restaurant in Napa, as well as the Napa Valley Inn.

After graduating from the Hotel and Restaurant program at the City College of San Francisco, she embarked on a path that took her to Denver and Seattle, where she honed her managerial skills working for ARAMARK as a location manager at companies such as Coors Brewing and Boeing. Most recently, she was District Manager for the company on the West Coast.



Dana fulfills her life long dream with the opening of Vitis Enoteca. The menu returns Dana to her Italian heritage, with a slate of simple, regional Italian dishes made well. The food is served on small plates meant to be shared, accompanied by a large selection of wines by the glass and the bottle, allowing customers to match a particular plate with the perfect wine.



### Wine

This week's wine pick is a wonderfully balanced pinot noir from one of Oregon's top pinot makers. From their hilltop mansion, the folks at Domaine Serene make some of the best and most refined pinot noirs in the Northwest. Their attention to detail and their incredible winemaking facilities have garnered them praise from local and national wine publications.

The 2002 Evenstad Reserve Pinot Noir scored 92 points in a recent Wine Spectator, and was described as such; "Polished, round and subtle, with remarkable presence. Shows beautiful plum, blueberry and sweet spice flavors that linger effortlessly on the refined finish. Delicious." - Harvey Steiman, Wine Spectator, May 15, 2005.

Sure it's one of Vitis' pricier pours...



*Remember, Vitis offers all its wines by the glass or bottle. we will gladly pour you a taste of any wine we have open, just ask your server.*

## Vitis Cuisine

Have you tried our bruschetti yet? If not, you're missing out. We start with thick slices of Italian bread, drizzled with a bit of olive oil, then placed on the grill for just the right level of crunchy toastiness. Then we top them with a veritable cornucopia of delicious spreads. Our roasted squash puree is a favorite, as is our olive tapenade. But since you get three choices, change it up a bit, like with our decadent Tuscan pate, or our white bean and prosciutto, or our slightly spicy mushroom hodgepodge. Whatever choices you make, the bruschetti sampler is a great way for everyone to have little tastes of what we call Italian. The bruschetti sampler is \$8.95 on our dinner menu.



## About Vitis

Vitis Enoteca is located at the edge of the immensely popular and chic Pearl District in downtown Portland. We offer distinctively different Italian dining, featuring small plates of regional Italian cuisine. Our affordable menu offers the chance for diners to share and taste the regions of Italy. We offer over 80 wines by the glass.

## Vitis Enoteca is located...

535 Northwest 16<sup>th</sup> @ Hoyt  
Portland, Oregon 97210  
<http://www.vitisenoteca.com>  
[dana\\_giardina@msn.com](mailto:dana_giardina@msn.com)  
[info.vitis@gmail.com](mailto:info.vitis@gmail.com)  
503.241.0355 for reservations  
**Dinner**  
Tuesday - Thursday 5 - 9 pm  
Friday and Saturday 5 - 10 pm



## From the Bar

### Vitini

3 oz Limoncello  
1 ½ oz Sweet n Sour  
½ oz Triple Sec

Pour into a martini shaker filled with ice, shake 13-15 times. Pour into a martini glass with a sugared rim and top with grated lemon zest.

### Limoncello

1.5 Liters grain alcohol  
The zest of 20 fresh Lemons (no pith)  
2 C. Sugar  
1.5 Liters water

Zest 20 lemons into a clean container (preferably glass) add the grain alcohol. Vodka can be substituted, but should be 100 proof or better. Tightly cover and store in a cool, dark space for 10 days. Strain liquid through a cheese cloth, add water and sugar to dissolve sugar. Blend the two liquids together and store your Limoncello in the freezer or refrigerator. Serve over crushed ice with soda

## Next Month

Winemaker Dinners:  
TBA

Wine Tasting Schedule  
TBA

Recipes from  
Dana's Kitchen



*Catering and private parties available,  
please contact Dana, 503.241.0355*