



## THE PERFECT COUPLE

Posted on February 12, 2018 by [Elizabeth Keyser](#)



### RENATO DONZELLI

*chef and owner, Basso Café Restaurant & Bar, Norwalk*

**Dish:** Grilled rack of lamb au jus, with scallion mashed potatoes and sautéed green beans

**Wine:** Rioja

"The Palacios Remondo Rioja La Vendimia 2014 has a spicy, fruity nose and full tannins on the palate, and it goes great with our lamb."

**Dish:** Pan-roasted pork chop stuffed with spinach and fontina, with grape port sauce, served with polenta squares

**Wine:** Pinot Noir

"The Seven of Hearts Pinot Noir 2014 from the Willamette Valley in Oregon has fresh berries and summer hay on the nose. The flavor of red fruits gets a lift from a core of citrus."

**Dish:** Homemade pappardelle, butternut squash and sage, with shaved truffle pecorino

**Wine:** Barolo

"Michele Chiarlo Tortoniano Barolo 2011 DOCG from Langhe in Piedmont has layered aromas and flavors of red fruit, spices and mint. On the palate, it has a bright acidity, silky tannin and a long finish. It also goes well with roasts, game and hard cheese."