



RIVE DEL COLBERTALDO PROSECCO SUPERIORE DOCG PAIRING STAFF PICKS

The high acidity and natural sweetness of fine Proseccos give you the flexibility to enjoy them before or throughout a meal and across a variety of cuisines. Want to skip the guess work? Here are some of our favorite pairings for Rive del Colbertaldo.



APPETIZERS

- Salami
- Stuffed mushrooms
- Spring rolls
- Mezze platters
- Tomato bruschetta



FISH

- Oysters
- Sushi & sashimi
- Moules frites
- Branzino
- Lobster roll



CARBS

- Pizza
- Cacio e Pepe
- Pad Thai
- Mushroom or Radicchio Risotto
- Green curry



VEGETABLES

- Side dishes with asparagus, brussel sprouts, or radicchio
- Zucchini fritters
- Farro salads seasoned with cherry tomatoes and avocado, or with shrimp
- Thai mango salad
- Niçoise salad



CHEESE PLATE

- Smoked ricottas
- Sweet gorgonzola
- Medium-aged pecorino
- Scamorza



DESSERT

- Tiramisu
- Crème brulee
- Cheesecake
- Lemon meringue pie
- Fruit tarts