Please support us & experience a "Taste of Italy!"



As an extension of our Flavors of Neighbors Reinvented offerings, we are hosting a virtual wine tasting & dinner experience. 5 Taub Family wine selections from Italy will be featured along with 2 meal options from Macaroni Grill.

Join us for dinner, fellowship, great wine, and a "Taste of Italy" from your own home!

Wed, October 13, 2021 Wine Presentation by Zoom at 6:30 pm



Please join us for a Taste of Italy. See below for details.

Call 523-9500 or place your order online www.hihomeownership.org



Our Taste of Italy partners:



BEVERAGE MARKETING &



FEATURED WINES—orders due 10/17, 48 hrs prior to pick-up

(Wine description includes pairing notes on page 2)

Ferrari Brut Trento DOC NV

Bertani 'Velante' Pinot Grigio 2019

Planeta 'La Segreta' Il Rosso Sicilia DOC 2017



Sella & Mosca Cannonau di Sardegna Riserva DOC 2018

acaroni



Mazzei 'Badiola' Rosso Toscana **IGT 2017**





Order all 5 for a 5% discount courtesy of:

FUJIOKAS

MEALS BY MACARONI GRILL—orders due 10/11, 48 hrs prior to pick-up

(Meals come with Bruschetta & Rosa's Signature Caesar)

Lasagna Bolognese & Chocolate Cake









Chicken Parmesan & Tiramisu





Hawaii HomeOwnership Center 1259 Aala Street, #201, Honolulu, HI 96817 808-523-9500 reina@hihomeownership.org www.hihomeownership.org

The Hawaii HomeOwnership Center (HHOC) is a 501c3 non-profit organization that focuses on preparing buyers for sustainable homeownership. We have successfully assisted 2,417 local families with the purchase of their home in Hawaii. Half of our homeowners continue to be low or moderate income when they enroll in our program. We have added Foreclosure Prevention and Rental Counseling for distressed owners and renters in response to the pandemic. Your contribution will ensure that hundreds in our community will receive our needed services.



"Taste of Italy" Order Form
Orders can also be placed online at www.hihomeownership.org/Taste

	Pick-up at Macaroni Grill Pick-up on 10/13, 4:00-7:00 pm—if you are attending the wine education session, meal pick-up recommended 5:30-6:15 pm for best food quality.	# orders	Cost per Order	Total
	Pick-up time on 10/13 (in 15 minute blocks—i.e. 4:00, 4:15)			
Lasagna Bolognese, Bruschetta, Rosa's Signature Caesar, & Chocolate Cake	Bolognese sauce, Italian sausage, ricotta, mozzarella, imported pomodorina. Grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil. Romaine, romano, creamy Caesar dressing, rustic croutons.		\$42.97	
Chicken Parmesan, Bruschetta, Rosa's Signature Caesar, & Tiramisu	Hand-breaded Milanese-style chicken breast, imported pomodorina, mozzarella, capellini. Grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil. Romaine, romano, creamy caesar dressing, rustic croutons.		\$45.36	
	Pick-up at Fujioka's—Market City Pick up at Fujioka's available: 10/6 through 10/20. Orders must be placed a minimum of 48 hours prior to pick-up.			
	Pick-up date between 10/6–10/20			
Ferrari Brut Trento DOC NV	(Pairs w/ Bruschetta) Fresh and lasting aromas, with significant overtones of ripe golden apples, wild flowers and a subtle, delicate fragrance of yeast. On the palate, the wine is clean and balanced, with a slight and pleasant finish of ripe fruit and a hint of bread-crust. A sparkling wine of pronounced finesse.		\$35.80	
Bertani 'Velante' Pinot Grigio 2019	(Pairs with Rosa's Signature Caesar) An aroma of golden delicious apples, ripe pear and peach. It is a Pinot Grigio with good density and good balance between acidity and plushness.		\$20.28	
Planeta 'La Segreta' Il Rosso Sicilia DOC 2017	Pairs with Lasagna Bolognese or Chicken Parmesan) An intensely vivid ruby colour. On the nose aromas of redcurrant and mulberry with a slightly spicy and minty finish. In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruits, balanced by a very pleasant full and herbal taste. The tannins are soft and smooth conferring a very versatile character to this red wine.		\$20.28	
Sella & Mosca Cannonau di Sardegna Riserva DOC 2018	(Pairs with Lasagna Bolognese or Chicken Parmesan) The wine has an intense bouquet of violets, kirsch and red jammy fruit, accented by balsamic notes and wild herbs. Full-bodied with lots of soft cherries, velvety tannins and a fruit-driven finish.		\$22.67	
Mazzei 'Badiola' Rosso Toscana IGT 2017	(Pairs with Chocolate Cake or Tiramisu) Deep, inky purple in color. On the nose, intense aromas of red berries and cocoa. Elegant, fresh red berry flavors, velvety, aromatic and supple. Full body, medium-chewy tannins and a flavorful finish.		\$21.47	
All 5 wines listed above (w/ 5% discount from Fujioka's)			\$114.48	
	COMBINED ORDER TOTAL:			

Order totals above includes tax & a 14% donation to HHOC—Mahalo for your support!

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		me an invoice to pay by credit card Please charge	ge my credit card	
Name on the Card:		Card Number:		
Card Type:	CVV Code:	Billing Address:		
Billing Zip Code:	Signature:	D	ate:	