



Open Door Mission Bella Notte - Pasta with A Purpose

October 23rd, 2025

SERVIZIO DE PANE

Tomato and Herb Focaccia served with Tuscan Herb Olive Oil

ANTIPASTI - INSALATA

Mixed Greens . Peaches . Mozzarella . Balsamic Glaze . Prosciutto

Paired with ~ Alto Vento Pinot Grigio, Veneto, Italy

PRIMI - PASTA

Fettucini . White Wine Alfredo Sauce . Sweet Peas . Charred Broccoli

Crispy Guanciale

Paired with ~ W/O Lucido 2024, Sicily, Italy

SECONDI - MANZO

Braised Short Rib . Parsnip Puree . Sage Butter . Mushroom Demi Glace

Thyme . Sage

Paired with ~ Antonio Federici Rosso Roma 2022, Rome, Italy

DOLCI - AUTUNNO TIRAMISU

Pumpkin Mascarpone . Ladyfingers . Chocolate Sauce . Vanilla Tuile

Pumpkin Spice . Lavazza Espresso

Paired with ~ Saracosa Toscana 2024, Tuscany, Italy

CHEF MATTHEW BOLTON

PASTRY CHEF DYNIA MARIANO

SUNY ADIRONDACK CULINARY ARTS

HIGHLIGHTED STUDENT CHEFS: AMANDA MCCRAY, ELLIE WHITE, EMMA SEVIGNY, JENNA FANTASIA

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