

Carpe Raci Italian Restaurant in Brecksville Is Hosting Its 5th Annual Pigs and Pinot Event

July 24, 2024

July 24, 2024 - PRESSADVANTAGE -

Carpe Raci Italian Restaurant Presents: 5th Annual Pigs and Pinot Dinner Event - A Culinary Symphony of Smoke and Wine

Carpe Raci Italian Restaurant, a beloved culinary destination in Brecksville, Ohio, is set to host its 5th Annual Pigs and Pinot Dinner Event on August 17th, 2024 starting at 5 PM. This eagerly anticipated gathering brings together an extraordinary trio of culinary and wine experts, promising an evening of unparalleled gastronomic delight.

A Collaboration Born from Community

The roots of this unique collaboration trace back to the summer of 2020, during the challenging times of social distancing. Lauren Carpeta, the visionary owner of Carpe Raci Italian Restaurant, initiated a series of Virtual Tastings that quickly became a beacon of connection for the restaurant's dedicated Wine Club members. These Friday night Zoom sessions not only showcased exceptional wines but also sparked a community of food enthusiasts who shared their culinary creations paired with the featured wines.

It was during these virtual gatherings that a serendipitous connection was made. Christian Letizia, a regular customer with a passion for smoking meats, caught the attention of Larry O'Brien, Ohio's only Master Sommelier and a fellow Brecksville resident. O'Brien, recognizing the perfect pairing opportunity, declared that "Pigs loved Pinot," and thus, the concept for the Pigs and Pinot event was born.

The Dream Team Returns

Now in its fifth iteration, the Pigs and Pinot Dinner Event scheduled for Saturday, August 17th, 2024, reunites this dream team. Larry O'Brien, with his unparalleled wine expertise, joins forces with Master Smoker

Christian Letizia and his wife Madison, whose culinary prowess has become legendary among Carpe Raci patrons.

A Menu to Remember

The collaborative menu crafted for this event showcases the team's creativity, innovation, and deep understanding of flavor pairings. Guests will embark on a culinary journey that begins on Carpe Raci's charming patio at 5 pm. The evening starts with a tantalizing appetizer paired with a crisp Pinot Noir Rosé, setting the stage for the gastronomic adventure to follow.

As the night progresses, attendees will move inside the restaurant for four more meticulously crafted courses. Each dish is designed to harmonize perfectly with a selection of featured Pinot wines, including Pinot Blanc and Pinot Noir. The highlight of the wine selection is an exclusive White Pinot Noir, personally selected and presented by Larry O'Brien, offering guests a rare tasting opportunity.

The menu promises to be a celebration of diverse flavors and techniques. It includes a signature Carpe Raci pasta dish, showcasing the restaurant's Italian roots with a modern twist. Christian Letizia's expertise shines through in a smoked sausage inspired by a traditional English recipe, promising a perfect blend of Old World charm and New World technique.

A Sweet Finale with a Kick

To conclude the evening on a high note, guests will indulge in a bacon-themed cookie, a creative dessert that perfectly encapsulates the "Pigs and Pinot" theme. This sweet treat will be accompanied by a specially crafted bourbon cocktail, courtesy of Carpe Raci Italian Restaurant Manager Michael Flaherty, adding an extra layer of sophistication to the dining experience.

More Than Just a Meal

This event represents more than just an exquisite dinner; it's a testament to the power of community, creativity, and collaboration. Born from the challenges of 2020, the Pigs and Pinot Dinner Event has evolved into a cherished tradition that brings together food lovers, wine enthusiasts, and culinary artisans.

Lauren Carpeta, reflecting on the event's journey, states, "What started as a way to keep our wine community connected during difficult times has blossomed into this incredible annual event. It's a celebration of local talent, exceptional food and wine, and the joy of shared experiences."

Reservations and Details

Due to the exclusive nature of this event, early reservations are strongly encouraged. Interested parties can secure their spots by emailing lauren@750mlwines.com. The dinner is priced at \$139 per person, plus tax and gratuity, reflecting the premium quality of the food, wine, and experience.

It's important to note that due to the carefully curated nature of the menu and wine pairings, food substitutions cannot be accommodated for this special event.

Carpe Raci Italian Restaurant invites food and wine enthusiasts to be part of this truly unique culinary experience that marries the smoky allure of perfectly prepared pork with the elegant complexity of fine Pinot wines.

The event will take place at Carpe Raci Italian Restaurant on August 17th, 2024, promising an evening that will delight all the senses and create lasting memories.

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For more information about Carpe Raci Italian Restaurant & Wine Bar, contact the company here: Carpe Raci Italian Restaurant & Wine Bar Michael Flaherty (440) 526-8100 michael@carperaci.com 8903 Brecksville Rd, Brecksville, OH 44141

Carpe Raci Italian Restaurant & Wine Bar

At Carpe Raci Italian Restaurant & Wine Bar in Brecksville, Ohio. Our passion is crafting an immersive Italian dining experience through authentic dishes, wines, and ambiance.

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