



SIMPATICO
ITALY'S FINEST

St. Michaels, Maryland
(410) 745-0345

LECTURE ON VENETIAN ARCHITECTURE & MURANO JEWELRY
Simpatico, Italy's Finest & Scossa's
present
AT OUR SPECIAL VENETIAN WINE DINNER
WITH OUR TALENTED HOSTS FROM VENICE, ITALY

LESLIE & MICHELE GENNINGER
MURANO JEWELRY DESIGNER & ARCHITECT
EVENTS PLANNED WEEKEND AUG.15TH – 17TH

EVENT DETAILS

We are pleased to host Leslie Genninger, designer of one-of-a-kind Murano Glass jewelry, and her husband Michele, an Architect specializing in historical preservation and restoration, from Venice, Italy, on the **15-17th of August**. A brief description of the events follows, and if you are interested in either or both just let us know and we will send you the details.

Aug 15th - Venetian Wine Dinner at Scossa's, Easton, MD. Giancarlo will cook a wonderful meal for us, based on the Venetian food and wine from the area where he started his career with Harry's Bar in Venice. Michele will speak to us about his architectural work in Venice and the art of preserving the beauty of Venice. Leslie will have her jewelry on display also for viewing or purchasing. The full menu is attached at the end of this email.

Aug 16th - Trunk Show of Leslie's Murano Glass jewelry and other items from 10 AM to 5 PM at Simpatico, Italy's Finest at the 104 Railroad Ave location, St. Michaels. Leslie's one-of-a-kind jewelry collection, created with her Murano Glass bead designs and her unique goblets, are all hand-blown and frameworked by Venetian Glass Masters using 1000 year old techniques and 24K gold and silver leaf. We will be serving Prosecco and Venetian Cicchetti as you view her large collection of necklaces, bracelets, earrings, cufflinks, pins, and goblets. You can view samples of her collection on her web site www.genningerstudio.com.

Aug 17th - Leslie will be Simpatico to meet customers by appointment for any custom designed orders.

The menu for the Wine dinner at Scossa on Friday evening August 15th is shown below.
\$65 per person plus Tax and Gratuity:

First Course

Baccala' Mantecato with Polenta

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Due Uve - Bertani

Second Course

Riso e Bisi

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Soave Classico Superiore – Pieropan

Third Course

Breast of Duck Agrodolce with Radicchio

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Valpolicella Classico Superiore “ Ripasso”-20Speri

Fourth Course

Zabaglione with Strawberry

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Prosecco - Collabrigo

We hope to see you all at some point over the weekend!

Grazie!

Bobbi Parlett

Simpatico, Italy's Finest

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