

THE WINE AND FOOD SOCIETY OF NEW YORK

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September 13, 2026

Feudi di San Gregorio Multi-Course Dinner at Quality Italian

Tuesday, October 20, 2026
Reception 6:30pm; Dinner 7:00pm
Members \$295; Guests \$375
Event #1351

Dear Member:

Please join Antonio Capaldi, owner and winemaker at Feudi di San Gregorio, the superstar producer from Campania, Italy in The 57 Room at Quality Italian for an evening of traditional Italian fare thoughtfully paired with six of the finest wines of Feudi di San Gregorio.

Feudi di San Gregorio produces a wide range of whites and reds, but the most consistently outstanding wines are the estate's two Aglianicos; the Serpico and the Taurasi. In addition to both of these high-scoring greats, we will enjoy the estate's sparkling brut DUBL and then two of their crisp whites side-by-side. The entire evening will be guided by Antonio Capaldi himself, pictured at right during VinItaly in April of this year.

From the outset, Serpico was created to be an even more approachable interpretation of Aglianico than Taurasi. And, as you can see from the menu and pairings in the right-hand panel, Antonio will be treating us to many of his wines in large formats – and not just magnums – we will enjoy both the 2001 and 2013 Serpicos out of double magnum!

Executive Chef Nick Gaube expertly paired the wines with some of his favorite dishes. After graduating from the Culinary Institute of America, Chef Nick joined the team at Park Avenue as a line cook. He was quickly promoted to sous chef at Quality Meats and then moved to Quality Italian for the opening in 2013. He has been the Executive Chef at Quality Italian since 2016. Our repast should be as fine as Antonio's wines.



Reception

Maine Lobster Rolls
Tuna Tartare Cones
Mini Loaded Baked Potato
Feudi di San Gregorio DUBL
Sparkling Metodo Classico
Greco di Tufo (out of magnum)

First course

Dover Sole with Sauteéd Baby
Spinach

2023 Feudi di San Gregorio
Greco di Tufo DOCG

and

2022 Feudi di San Gregorio
Pietracalda Fiano di Avellino
DOCG (out of magnum)

Second Course

Rigatoni Arrabiata with Black
Truffles

2021 Feudi di San Gregorio
Taurasi DOCG (out of magnum)

Third Course

Classic Filet with Chianti Poivre,
QI Tuscan Fries and Crispy
Brussels Sprouts

2013 Feudi di San Gregorio
Serpico 2013 (out of double
magnum)

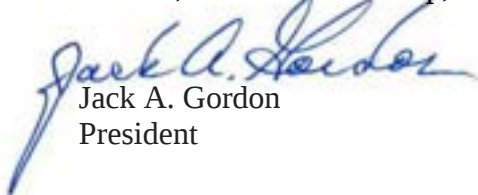
Cheese Course

Chef's selection of Italian cheeses
2001 Feudi di San Gregorio
Serpico (out of double magnum)

The Society wishes to thank Antonio Capaldi of Feudi di San Gregorio, Denise Bryant and Melissa Quayle, private events managers at Quality Italian; Executive Chef Nick Gaube and the entire team at Quality Italian; Ian Harris and our entire Events Committee team; and our retail partner, [Michael-Towne Wine & Spirits](#), for making this evening a reality.

This event is strictly limited to 30 members and guests, so if you want to drink fine wine from Campania with Antonio Capaldi as our guide in a private dining room at Quality Italian in the presence of fellow wine-lovers while enjoying Chef Nick's authentic Italian cuisine, I encourage you to reserve your spot(s) right away.

In wine, food and friendship,



Jack A. Gordon
President

EVENT DETAILS

Date: October 20, 2026

Reception: 6:30 PM

Dinner: 7:00 PM

Location: The 57 Room at Quality Italian, 57 W. 57th (enter on 6th)

Cost: Members \$295; Guests \$375. Payment may be made by Zelle, check or credit card. (Credit card payments will incur a 4% processing fee.) Zelle payments can be sent to rose@wfsny.org or 917-733-8289.

Dress: Smart casual with name tag.

RSVP: Please respond to **Rose Clemson** at rose@wfsny.org or **908-719-0550** by October 15.

Note: Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.