

# Vignola

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## VIGNOLA ANNOUNCES “HEAD-TO-TAIL” WHOLE HOG DINNER, TO TAKE PLACE MARCH 18

**Portland, Maine** – On March 18, Vignola ([www.vignolamaine.com](http://www.vignolamaine.com)) will host its third annual Whole Hog Dinner. The unique dinner will celebrate authentic Italian dining at its finest, by featuring some of the most flavorful – though less traditional – cuts of the hog, as well as perfectly matched accompanying wine and beer selections.

“Many people have never been introduced to some of the tastiest cuts and most unusual preparations methods of pork,” explained Lee Skawinski, chef and co-owner of the Portland restaurant. “These items can be hard to find on restaurant menus and even harder to find at the butcher shop. Our Whole Hog Dinner is meant to give people the chance to discover what may seem extraordinary to us, but what is more everyday to European diners. Once guests try these different dishes, they’ll understand why they’re such nightly favorites on Italian dinner tables.”

The evening’s à la carte menu will feature starter options such as boar sausage with Tuala pecorino cheese, smoked bacon fritters, Spanish pork dumplings and Tuscan-style pork ribs with wild flower honey, fennel pollen and peperoncini peppers.

Main dish menu options, including pork belly and Winter Point oysters; Berkshire 10-hour pork shoulder with mint, chilies and paprika served with oregano and radicchio slaw; and, Rotolo tenderloin in Tuscan bread and pancetta will also be offered. More adventuresome gourmands will likely go for the menu’s stand-out choices, including Bollito misto, cheeks, shanks and cotechino sausage; and Zampone with lentils, marrow butter, and salsa verde.

Chef Skawinski has carefully selected an array of regional wines along with specially imported beers and ales to accompany the menu, including Saison de Pipaix, a black pepper, ginger and anise beer; Dupont french cider; and, Cricket Hill, an American cask-conditioned ale. Skawinski will also offer some surprise beer selections during the evening, sourced specifically for this event.

First Course option will range from \$7-11; main course items will range from \$16-\$22. Call 207-772-1330 for reservations.

### **About Vignola:**

Portland, Maine’s Vignola, located in the heart of the city’s historic Old Port neighborhood, has earned a prominent slot on the national culinary map. Known for its European bistro ambiance and authentic Italian dining experience, the Vignola team uses the best seasonal ingredients, and organic, naturally grown items from local Maine farmers, suppliers and producers. Additionally, Vignola’s award-winning wine and beer selection showcases varietals from around the world that aren’t available anywhere else in New England. Situated nearby Portland’s working waterfront, the popular restaurant has earned an impressive amount of press in national and regional outlets including *The Washington Post*, *Food Arts*, *The New York Times*, *Wine & Spirits*, *StarChefs.com*, *BonAppetit.com*, and *The Portland Press Herald*.

For more information, visit [www.vignolamaine.com](http://www.vignolamaine.com)

For additional information and easily downloadable photos, visit [www.frontburnerpr.com/vignola](http://www.frontburnerpr.com/vignola).

For an interview with Chef Lee Skawinski,  
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