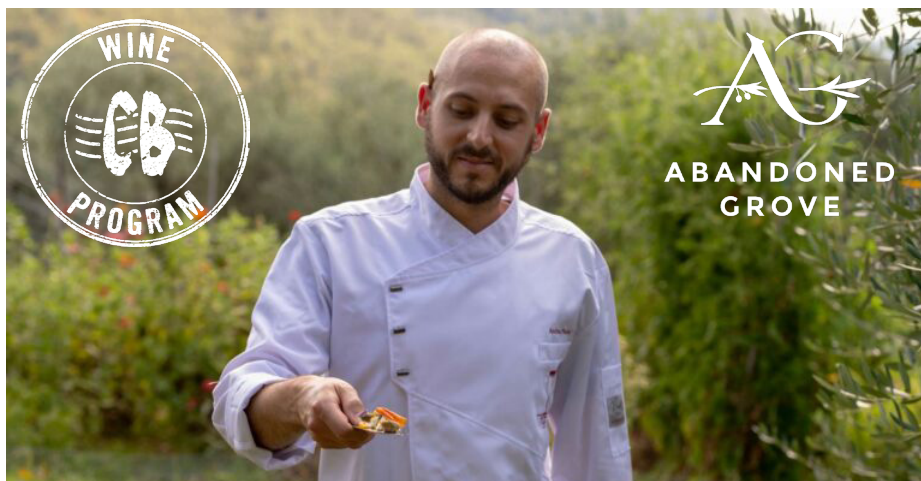




Our next instalment of the Charlie's Burgers Dinner Series, brings together three forces in food and wine: Charlie's Burgers, **Chef Andrea Perini** from Tuscany, and Abandoned Grove Extra Virgin Olive Oil. Since 2009, Charlie's Burgers, lead by Franco Stalteri and Donato Carozza has been curating world-class, sold out dining events with chefs recognized by **The World's 50 Best Restaurants**, **The Michelin Guide**, and **Relais & Chateaux**, and was ranked by **Food & Wine Magazine** as **#3 of the "100 Best New Food and Drink Experiences in the World."** Its acclaimed CB Wine Program remains Canada's premier wine club, delivering custom-curated wines from award-winning producers to members each month.

Joining CB is **Chef Andrea Perini**, Italy's leading culinary voice on extra virgin olive oil and **Executive Chef of Al 588** in Bagno a Ripoli in Tuscany, where he curates limited seasonal oils and works closely with more than 90 local farmers and artisans to elevate Tuscan tradition with a modern, ingredient-driven touch. Also at the table is **Abandoned Grove**, a Florence-born, founded by Toronto based international olive oil expert, **Fil Bucchino**, dedicated to reviving forgotten olive groves and transforming them into rare, artisanal oils. With more than 5,000 trees already restored in the hills of Florence, **Abandoned Grove** is reshaping the standards of sustainability, transparency, and taste. Together, Charlie's Burgers, **Chef Andrea Perini**, and **Abandoned Grove** invite guests to experience a dinner that celebrates territory, tradition, and transformation through food, wine, and olive oil.

This once in a lifetime CB dinner will take place on at the embassy of all things Tuscan; **Tutti Matti** in Toronto, lead by **Chef Alida Solomon**. Since 2002 **Chef Alida Solomon** has been serving food and wine that honours the spirit and culture of Tuscany.

Menu & Wine Pairings

Aperitivo

Olive Oil Martini

Gin or Vodka EVOO washed martini

Steamed egg, mushrooms, parmesan fondue, truffle bread

I Piaggioni Rosso Toscano, IGT, Mocali, 2021, Tuscany, Italy

Bison tartar, maple syrup mayo, fresh cheese, red berries

Le Cupole Rosso Toscana, IGT, Vini Franchetti, 2022, Tuscany, Italy

“Pasta con la pomarola“

Pasta with tomato sauce

Averardo Pinot Noir, IGT, Cafaggiolo, 2020, Tuscany, Italy

Cappelletti stuffed with wild boar in dolceforte, toasted pine nuts, roasted tomato, chocolate fondue, brandied onions

Brunello di Montalcino, DOCG, Poggio Nardone, 2019, Tuscany, Italy

Deer sirloin with olive oil chard purée

Brunello di Montalcino, DOCG, Mocali, 2019, Tuscany, Italy

Sheep or goat yogurt mousse with black cabbage, raspberries, white chocolate

Prosecco Brut, DOC, Canti, 2023, Veneto, Italy