

Wine Dinner

Natale Italiano

Tuesday December 15th, 6:30pm

Primo - First Course

*Spaghetti freschi alle vongole
e salsiccia piccante*

Fresh in-house made spaghetti
and hot Italian sausage
tossed in a red clam sauce

Wine: Brezza Marina 2013

Secondo - Second Course

*Agnello natalizio al forno con patate,
funghi, cipolle e spezie*

Slow roasted leg of lamb layered with potatoes,
mushrooms, leeks, onions and fresh herbs

Wine: Noiret 2014

Terzo - Third Course

*Cannelloni ripieni ai gamberi, aragosta, granchio
ricotta e spinaci accompagnati da salsa ai peperoni rossi e pesto*

Shrimp, lobster, crabmeat, spinach and ricotta cheese stuffed cannelloni served
in a sherry cream sauce topped with a roasted red pepper purée
and pesto sauce

Wine: Chardonnay 2014

Dolce - Dessert

*Budino di panettone milanese tradizionale
con mirtilli rossi e pere accompagnato da
liquore all'uovo e gelato alla vaniglia*

Traditional Panettone cake pudding baked with pears,
dried cranberries, vanilla, cinnamon and egg nog,
topped with vanilla ice cream

Wine: Black Raspberry