

Wine Dinner

Liguria

Thursday August 31st, 6:30pm

Antipasto - Appetizer

*Insalata ceci e gamberoni grigliati con peperoni e
carciofi con leggera vinaigrette al pesto*

Grilled prawns over fresh field greens with scallions, red peppers,
artichokes, chickpeas, in a light pesto vinaigrette

Wine: Chardonnay 2016

Primo - First Course

Trenette al Pesto tradizionale genovese

Trenette pasta tossed in a authentic traditional genovese pesto,
topped with green beans and potatoes

Wine: Sangiovese 2016

Second - Second Course

*Spigola grigliata accompagnata da patate al forno
con un leggero pesto genovese, origano e rosmarino.*

Grilled sea bass served over green beans and roasted red potatoes
drizzled with a light pesto of basil, oregano and rosemary

Wine: Rosabella 2016

Dolce - Dessert

Mele impanate e fritte

cosparse di salsa all'arancia e Frangelico

Apple rings battered and deep fried
drizzled with an orange-Frangelico sauce

Wine: Bel Sogno 2016

Substitutions and modifications politely declined