

Wine Dinner

Veneto

Thursday September 27th, 6:30pm

Antipasto - Appetizer

*Carpaccio di manzo alla veneta
con Asiago D.O.P. e rucola*

Beef Carpaccio topped with extra virgin olive oil, pepper,
Asiago cheese, mustard aioli, arugula

Wine: Brezza Marina 2013

Primo - First Course

*Ravioli freschi ricotta e salsiccia
con radicchio trevigiano, pancetta e panna*

In-house made ravioli stuffed with ricotta and sausage
topped with a radicchio, pancetta and Asiago cream sauce

Wine: Stella 2017

Secondo - Second Course

*Merluzzo al forno con fagioli cannellini,
pancetta e scarola*

Baked cod topped with a Mediterranean salsa
served over cannellini beans
with pancetta and escarole

Wine: Chardonnay 2017

Dolce - Dessert

Tradizionale Tiramisu' Veneto

A Veneto invented dessert - Tiramisu'
Savoardi cookies dipped in espresso
layered with a marsala and mascarpone mousse
finished with chocolate sauce and cocoa powder

Wine: BelSogno 2016

Substitutions and modifications politely declined