

Wine Dinner

Liguria

Thursday November 29th, 6:30pm

Antipasto - Appetizer

*Medaglioni di risotto al pesto alla genovese
accompagnati da salsa alle noci*

*Lightly breaded pesto risotto "cake",
pan fried and served with a creamy walnut sauce*

Wine: Chardonnay 2016

Primo - First Course

*Lasagna verde alla ligure con besciamella
ricotta e ragu' alla bolognese*

*In house made "green" spinach lasagna
layered with bechamel sauce, ricotta and bolognese sauce*

Wine: Stella 2017

Second - Second Course

*Classica zuppa di pesce alla genovese con sedano, cipolla
e una varieta' di pescato fresco*

~ Fish stew Genovese style ~

*A variety of fresh seafood slowly simmered in a celery,
onion and tomato stew.*

Served with toasted baguette

Wine: Gewurztraminer 2016

Dolce - Dessert

Ravioli alla ricotta, mirtilli e limone con salsa ai mirtilli

*Lightly fried fresh ravioli filled with blueberries, lemon and ricotta
topped with a decadent blueberry sauce*

Wine: Concord 2017

Substitutions and modifications politely declined