



Spring Wine & Food Pairing Dinner

The Wines of Italy

6 Course Prix Fixe Menu

May 21, 2022

(Exact Wine Pairings to be added soon)

75 per person, 54 without wine

Antipasto Misto

**Prosciutto, Sopressata, Roasted Red Peppers and Burattini
Shaved Parmesan Reggiano Assorted Olives
Red Wine Vinaigrette**

Carpaccio di Salmone

Salmon Carpaccio served with Lemon, Capers, Onions and Small Toasts

Insalata

**Arugula and Baby Greens, Pickled Vegetables
Shaved Parmesan Reggiano and Balsamic Vinaigrette**

Pasta Frutti de Mare

Lobster, Shrimp, Scallops & Clams over Capellini

Papardelle al Ragu di Costolette

Papardelle Pasta with Short Rib Ragu

Pasta Sfoglia con Composta di Frutta

Puff Pastry with Fruit Compote, Limoncello and Whipped Cream

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.**