



INAGURAL WINE DINNER
ST VALENTINE'S EVE
Wednesday February 13th 2019
6:30 Cocktails 7:00 Dinner

APPETIZERS + COCKTAILS

BRUSCHETTA Olive Tamenade,
Roasted Eggplant+Tomato, Artichoke+Pepper
ARANCINI Arborio Rice, Wild Mushroom, Goat Cheese
TREZEROS RED + STEMMARI ROSE

FIRST COURSE

GRIGLIATA Shrimp, Scallop + Calamari
SAUSAGE Spicy with Broccolini
STEMMARI DALILA



SECOND COURSE

RAVIOLI Five Cheese Arrabiata Crème
RIGHETTI VALPOLICELLA RIPASSO



THIRD COURSE

STEAK Diane +
HALIBUT Pecan Crust
VEGETABLE Melange
POTATO Dauphinoise
SALAD Burrata+ Heirloom Tomato
LUIGI RIGHETTI AMARONE

FOURTH COURSE

Tiramisu
Apple Tart
Red Velvet Gelato
MEZZA DI MEZZA SPARKLING

\$55 Per Person Tax + Tip Additional
Call for Reservations

