



Italian Wine Dinner (All dishes served family style)

House Baked Foccacia for the Table

1ST– ANTIPASTO

Fried Artichokes / sliced Prosciutto / marinated Figs / burrata stuffed peppers

WINE

Bianco Porticello / Carricante–Moscato Bianco / Malvasia delle Lipari / 2017

2ND SALAD COURSE

Caprese Salad / fresh mozzarella / heirloom tomatoes / crispy capers / verjus reduction

Panzanella / local cucumber / focaccia croutons / cherry tomatoes / bell peppers / basil

WINE

Ypsilon Terre Siciliane / Allicante / Nero d'Avola / Corinto / 2017

3RD ENTREE

House Made Gnocchi / basil pesto

Roasted Ribeye / salsa verde / eggplant caponata / pine nuts

Charred Broccoli Raabe / vin cotto / chili flake

WINE

Corinto / Terre Siciliane IGT / Corinto Nero / 2017

4TH DESSERT

Torta Caprese / almond cake / whipped cream / candied almonds

Limoncello – Ricotta Cake / roasted peaches

WINE

Malvasia Delle Lipari DOC / Malvasia delle Lipari / Corinto Nero

All wines are available to purchase. 15% Discount on a mix and match case.