



**CAPRI RESTAURANT**  
**OCTOBER 24<sup>th</sup>, 2017**  
**SPECIAL WINE DINNER MENU**

***COURSE 1: ANTIPASTO***

CRACKERS, FONTINA, PARMESAN, GORGONZOLA, AND GRAPES

**WINE:** TBD OCT 4<sup>TH</sup>

**NOTE:** ANTIPASTO WILL BE SELF-SERVING STARTING DURING GREET  
& MEET AT 6:30 P.M. PRIOR TO SERVING OF THE REMAINING COURSES.

***COURSE 2: INSALATA***

FRESH MELON WITH PROSCIUTTO, ARUGULA  
AND BALSAMIC VINEGAR GLAZE

**WINE:** TBD OCT 4<sup>TH</sup>

***COURSE 3: PASTA***

PORK CANNELLONI WITH BECHAMEL SAUCE

**WINE:** TBD OCT 4<sup>TH</sup>

***COURSE 4: ENTRATA***

BEEF BRACIOLA, WITH TOMATO SAUCE,  
POLENTA AND FRESH MUSHROOMS

**WINE:** TBD OCT 4<sup>TH</sup>

***COURSE 5: DOLCE***

PINEAPPLE CAKE WITH CARAMEL SAUCE

**WINE:** TBD OCT 4<sup>TH</sup>

*Please inform us of any food allergies. Cost \$55*

*Plus taxes and tips.*

*Please contact 919 272-6706*

