



DINO'S CAPRI RESTAURANT

WINE DINNER MENU

WEDNESDAY FEBRUARY 21ST, 2018 – 7:00 P.M.

COURSE 1: ZUPPA

FRESH MAIN LOBSTER BISQUE

WINE: Z ALEXANDER CABERNET SAUVIGNON

COURSE 2: INSALATA

ENDIVE, ROMAINE, AND ARUGULA SALAD WITH
GRAPES, APPLES, TOASTED PECANS, HONEY, AND
BLUE CHEESE WITH TART APPLE DRESSING

WINE: CHATEAU BONNET BORDEAUX BLANC

COURSE 3: PASTA ENTREE

CHICKEN BREAST STUFFED WITH GOAT CHEESE
SERVED OVER SPINACH FETTUCINI WITH
ITALIAN PLUM TOMATO SAUCE

WINE: OZV OLD VINE ZINFADEL

COURSE 4: DOLCE

LEMON TART WITH RASPBERRY CREAM

WINE: CHLOE PROSECCO

Please inform us of any food allergies.

Cost \$50 plus tax and tip.

Please contact 919 878-4424 for reservations.

