



DINO'S CAPRI RESTAURANT

WINE DINNER MENU

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

BLT CAESAR SALAD

SERVED IN A PARMESAN CHEESE BASKET

WINE: BORNET OF FIRE CABERNET

ITALIAN CREAM OF MUSHROOM SOUP

WINE: OZV RED BLEND

FETTUCINE

WITH FRESH GREEN PEAS, ROASTED CHERRY
TOMATOES, BASIL, JUMBO LUMP CRABMEAT,
AND ROASTED ALASKAN SALMON
WITH A LEMON CREAM SAUCE

WINE: BECKON CHARDONNAY

ALMOND CAKE

WITH AN APRICOT BRANDY SAUCE

WINE: TM VOUVRAY DEMI SEC

Please inform us of any food allergies.

Cost \$50 plus tax and tip.

Please contact 919 878-4424 for reservations.

