



DINO'S CAPRI RESTAURANT
WINE TASTING AND DINNER MENU
WEDNESDAY MAY 16TH, 2018 – 7:00 P.M.

NEW ENGLAND CLAM CHOWDER

WITH A MUSHROOM BRUSCHETTA

WINE: LAST JUDGEMENT RED BLAND

ITALIAN SPRING SALAD

BABY HEIRLOOM TOMATOES, STRAWBERRIES, BABY SEEDLESS CUCUMBERS, RED ONIONS, FRESH BASIL LEAVES, FRESH MINT, CRUMBLLED HERB GOAT CHEESE, AND PINE NUTS WITH A HONEY VINAIGRETTE

WINE: MAGGIO CABERNET LODI

FETTUCINI WITH PESTO

ROASTED CHERRY TOMATOES AND ZUCCHINI, GRILLED ALASKAN SALMON, A JUMBO LUMP CRAB CAKE WITH TOMATO REMOULADE

WINE: MARGARIDAS VINHO VERDE

KEY LIME TART

WITH KEY LIME WHIPPED CREAM

WINE: MARGARIDAS MOSCATO

*Please inform us of any food allergies.
Cost \$50 plus tax and tip.
Please contact 919 878-4424 for reservations.*

