



DINO'S CAPRI RESTAURANT

WINE TASTING AND DINNER MENU

WEDNESDAY FEBRUARY 20TH, 2019 – 7:00 P.M.

ZUPPA

LOBSTER BISQUE

WINE: EDORARDO CHARDONNAY (PIEMONTE)

INSALATA

BLT CAESAR SALAD

SERVED IN A PARMESAN CHEESE BASKET

WINE: CASTEL DE PAOLIS FRASCATI (LAZIO)

ENTRATA

*PORK OSSO BUCO*** SLOW COOKED (BAKED) WITH CELERY,
ONIONS, AND CARROTS IN RED WINE SAUCE*

WINE: SAN LORENZO MONTEPULCIANO (ABRUZZO)

DOLCE

AMARETTO TIRAMISU

WINE: CASORZO MALVASIA (PIEMONTE)

Please inform us of any cancellations, food allergies or dietary restrictions a minimum of 24 hours in advance. Cost \$50 plus tax and tip. Please contact 919 878-4424 for reservations.

***** Villari Brothers** premium line of Raised Without Antibiotics Never Ever™ pork is produced from a local Carolina Duroc heritage breed – world-renowned for superior meat quality that produces the most tender pork for an “unparalleled eating experience”.