



DINNER & WINE TASTING—MULTIPLE REGIONS
WEDNESDAY June 19th, 2019 – 7:00 P.M.

Insalata di Pollo

*CHICKEN SALAD WITH SPINACH AND CARBONZO BEANS
IN A RASPBERRY VINAIGRETTE DRESSING*

WINE: CASTELLANO PINOT GRIGIO

Spaghetti al Ragu

*SPAGHETTI SHRIMP RAGU
IN A GARLIC AND WHITE WINE SAUCE*

WINE: GORGHI TONDI GRILLO

Spezzatino di Manzo

*HEARTY BEEF STEW WITH ROSEMARY
IN CHIANTI AND TOMATO SAUCE*

WINE: RAINA MONTEFALCO ROSSO

Tentazione di Cioccolato

ITALIAN CHOCOLATE AND HAZELNUT CAKE

WINE: CASORZO MALVASIA

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

