



DINO'S CAPRI RESTAURANT
WINE DINNER MENU
WEDNESDAY SEPTEMBER 18TH, 2019

TOMATO SOUP

ITALIAN TOMATO COUNTRY SOUP

WINE: CASTELLANO PINOT GRIGIO

SALAD NANCY

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

WINE: ROENO MULLER THURGAU

STUFFED CHICKEN BREAST

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

WINE: GIUSEPPE BARBERA D'ASTI

AMARETTO TIRAMISU

WINE: GIANNI MOSCATO

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

