



DINO'S CAPRI RESTAURANT
WINE TASTING AND DINNER MENU
WEDNESDAY NOVEMBER 18TH, 2020 – 7:00 P.M.

FRITTATA DI ZUCCHINE

WINE: MALTEMPO BRUT (MARCHE)

PUMPKIN RAVIOLI

*FRESH PUMPKIN RAVIOLI ALFREDO, SPRINKLED WITH
ROASTED SLICED ALMONDS AND SHAVED PARMESAN CHEESE*

WINE: ROENO MULLER THURGAU (TRENTINO)

PINWHEEL BRACIOLA

*TOP ROUND OF BEEF FILLED WITH PROSCIUTTO, MOZZARELLA,
GARLIC, SUN-DRIED TOMATOES, PARMIGIANO CHEESE, ONIONS,
AND ARTICHOKE COOKED IN A RED WINE SAUCE*

WINE: GIULIANA PIEMONTE ROSSO (PIEMONTE)

MASCARPONE LIMONCELLO CAKE

WINE: CASORZO MALVASIA (PIEMONTE)

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

