

WINE TASTING DINNER

~ \$40 ~

SELECT 1 FROM EACH COURSE

ANTIPASTI

BAKED PROSCIUTTO + MOZZARELLA

prosciutto-wrapped fresh mozzarella + basil, arrabbiata,
grilled peasant bread

SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle dip

SOUP + SALAD

CHICKEN FLORENTINE SALAD

roasted chicken, chopped spinach, orzo, sun-dried
tomatoes, roma tomatoes, capers, olives, pine nuts,
mediterranean vinaigrette

PARMESAN-CRUSTED CHICKEN SALAD

parmesan-cruste chicken, fresh greens, crispy prosciutto,
roma tomatoes, buttermilk ranch, balsamic glaze

TOMATO BASIL SOUP

tomatoes, fresh basil, herbs

SOUP OF THE DAY

rotating selection, *ask your server*

ENTRÉE

CHICKEN SCALOPPINE

chicken breast, artichokes, mushrooms, capers,
prosciutto, lemon butter, capellini

PENNE RUSTICA

roasted chicken, shrimp, prosciutto,
rosemary cream, parmesan

POMODORO TORTELLACCI

tortellacci stuffed with four-cheese blend, imported
pomodorina, charred tomato

DOLCE

LEMON SORBET

TIRAMISU

mascarpone, rum-soaked ladyfingers, espresso, cocoa

WINES

SELECT ONE WINE PER COURSE

4oz. pour

CHATEAU STE. MICHELLE RIESLING

TERLATO PINOT GRIGIO

ROMANO'S BIANCO

CAVICCHIOLI LAMBRUSCO

GNARLY HEAD ZINFANDEL

GARNET PINOT NOIR

THE FEDERALIST CABERNET SAUVIGNON

ROMANO'S ROSSO

ROMANO'S
Macaroni
GRILL.