

WINE TASTING DINNER

~ \$40 ~

SELECT 1 FROM EACH COURSE

ANTIPASTI

PROSCIUTTO + CHEESE BOARD

imported prosciutto, sun-dried tomato herbed goat cheese, grana padano cheese, rosemary crackers, fig jam

CRISPY ARTICHOKEs

artichokes, charred lemon, citrus black pepper aioli

SOUP + SALAD

CHICKEN FLORENTINE SALAD

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

CAPRESE SALAD

vine-ripened tomatoes, imported buffalo mozzarella, basil, balsamic glaze

LOBSTER BISQUE

smooth, rich, creamy lobster + shrimp bisque

ENTRÉE

GRILLED SALMON

grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo

RATATOUILLE

zucchini, roma tomatoes, red pepper, yellow pepper, eggplant, capers, olives, imported pomodorina, parmesan polenta

CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini

DOLCE

DECADENT CHOCOLATE CAKE

intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles

SEASONAL GELATO

WINES

SELECT ONE WINE PER COURSE

4oz. pour

LUNETTA PROSECCO

CHATEAU STE. MICHELLE RIESLING

NOBLE VINES CHARDONNAY

ROMANO'S BIANCO

GNARLY HEAD ZINFANDEL

CANDONI BUONGIORNO RED BLEND

ROMANO'S ROSSO

ROMANO'S
Macaroni
GRILL