



PRESENTS IN ASSOCIATION WITH ROUTE 6 WINES & SPIRITS

*“A TASTE OF ITALY”*

*5 Course Dinner with Wine Pairings*

FIRST COURSE

*Frito Misto*

*Fried Blue Point Oyster, Fresh Mediterranean Squid & Gulf Shrimp*

*Paired w/ Nino Franco Valdobbiadene Prosecco NV'*

SECOND COURSE

*Local Flounder “Limoncello”*

*Capers, Meyer Lemon, Orzo & Flat Parsley*

*Paired w/ Palazzone Terre Vineate Orvieto 2010'*

THIRD COURSE

*Strozzapretti & Braised Wild Boar*

*Paired w/ Gia 11 Gradi Langhe DOC Rosso 2010'*

ENTREE

*Veal Tournedo*

*Black Truffle Risotto*

*Paired w/ Renieri Invetro Super Tuscan 2010'*

DESSERT

*Fresh Berry Sabayon*

*Paired w/ Casa Martelletti Brachetto D'Acqui NV'*

*Coffee, Espresso & Cappuccino*

*Toasted Almond Biscotti*

*Seventy Five Dollars per person, Tax and gratuity not included*