

An Evening of Italian Wine, Italian Song and Italian Food

~~~~~ Primi ~~~~~  
(choice of)

**Insalata Carciofa e Arucola**  
*artichoke hearts and shaved Parmegiano Reggiano cheese  
on a bed of fresh arugula, drizzled with  
a Tuscan extra virgin olive oil & fresh lemon dressing*

~ or ~

**Risotto ai Porcini**  
*imported Arborio rice sauteed and simmered with  
porcini mushrooms, shallots and a touch of cream*

~~~~~ Secondi ~~~~~

Scaloppine di Vitello con Salsa di Tartufo
*milk-fed veal scaloppine sauteed and
topped with a black truffle cream sauce*

~~~~~ Terzo ~~~~~

**Arate alla Lerici**  
*Chilean sea bass pan-seared and  
drizzled with a favorite lemon grappa sauce  
from the seaside village of Lerici*

~~~~~ I Dolci ~~~~~

Bacce con Zabaglione
*fresh berries with our
zabaglione sauce*

Wine
Pairings

Ruffino:
Orvietto
Classico

Valpolicella
Reppasso:
Secco Bertani

Vernaccia:
Cecchi

Prosecco:
Zonin

\$49.95 per person,
not including tax and gratuity