

WINE AND CUISINE OF ITALY

STUZZICHINO

PICKED BEET PICOLINI

Frico Chip

PRIMO PIATTO

VEAL MEATBALLS

Marsala reduction, whipped ricotta, walnut-basil pesto

INSALATA

SHREDDED KALE INSALATA

*Toasted pine nuts, golden raisins, gorgonzola, pancetta,
pomegranate berries, balsamic-honey dressing*

SECONDO PIATTO

Choice Of

PORK BUCO MILANESE

*Classic milanese style pork shank, slow braised in an
aromatic tomato wine sauce, gremolata and fresh herbs*

ROASTED BRANZINI

*Skillet roasted branzini filet
finished with a traditional salsa verde*

CONTORNI

Roasted garlic escarole - Parmesan risotto with white truffle

DOLCI

HAZELNUT PRALINE CRÈME BRULEE

Frangelico cream and berries

Sadie Hawkin's Day Wine Dinner

Wednesday, February 29, 2012 7pm

\$50 per person
plus/plus