

# Our Wine Dinner Sample Menu !!!

Prosecco -

Antipasto Bar

*Fresh Focaccia in house made by Chef Jackie*

*Asiago cheese stuffed Jumbo Green Olives breaded and fried*

*A run through the garden of Italian style pickled vegetables*

*Baby buffalo Mozzarella, artichoke hearts and sun dried tomato skewers in a fresh basil pesto*

Fiano - Native Grape of Puglia -

Salad Course

*Roasted red and yellow beet stacker with herbed goat cheese drizzled with balsamic glaze on a citrus vinaigrette mixed greens, candied pecans, blue cheese crumbles.*

Pinot Grigio – Ca' Bolani – King of Italy

Entrée Course

*Linguine with clams in a lemon garlic oil. This linguine with clams is packed with flavor.*

*Garlicky and spicy with fresh made pasta.*

Classico - Castilo D' Albona Chianti 2005

Entrée Course

*Tuscan-style roast pork with rosemary sage, garlic, figs, pine nuts, raisins*

*on a bed of sautéed broccoli raab.*

Mascatta Castello del-Poggio Moseato

Dessert Course

*Dessert D'Asti*

*Fresh strawberries with balsamic syrup fresh whipped cream accented with spring mint*

*Fruit almond tart*

Presented by Abilities Foundation, Wine Distributor, Madfish's Dan, Doug and Jackie