

Dine the Italian way with a multi-course meal made from our most popular dishes!

\$36.95 Fixed Price - Add \$13.95 for our featured wine pairings; includes three different tastings with three courses

FIRST COURSE

Fried Calamari

hot cherry peppers, sweet pepper aioli

Wine Pairing: Bex Riesling, Mosel Germany

Tuscan Hearth Roasted Wings

marinated in herbs and spices then tossed in parmesan cheese; served with house-made gorgonzola dressing

Wine Pairing: Underwood Pinot Noir, Oregon

Crispy Brussels Sprouts

parmesan, goat cheese, lemon aioli

Wine Pairing: Kato Sauvignon Blanc, Marlborough, NZ

SECOND COURSE

Caesar Salad

romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan

Mediterranean Salad

crisp romaine, kalamata olives, tomatoes, cucumbers, red onions, artichokes, feta cheese, pepperoncini, Greek vinaigrette

Homemade Tuscan Sausage Soup

THIRD COURSE

Bolognese

a rich and savory sauce made with beef and pork, tossed with tagliatelle

Wine Pairing: Querceto Chianti DOCG, Italy

Chicken or Eggplant Parmigiana

house made; served over spaghetti

Wine Pairing: Banfi 'Centine', Tuscan Red Blend, Italy

Wild Mushroom Pasta

tagliatelle, wild mushrooms, toasted pine nuts, shaved black truffle, truffle cream

Wine Pairing: Conundrum Red Blend, California

Pistachio-Crusted Salmon Filet

Florentine risotto, grilled asparagus, lemon-honey drizzle

Wine Pairing: Underwood Pinot Noir, Oregon

Rosemary-Bourbon Marinated Steak Tips

mashed potatoes, grilled asparagus, steak sauce

Wine Pairing: Auspicion Cabernet Sauvignon, California

Butternut Squash Mezzaluna

pan roasted butternut squash and dried cranberries, cooked in a maple bourbon cream sauce

Wine Pairing: Hess Select Chardonnay, Monterey

FOURTH COURSE

Tiramisu

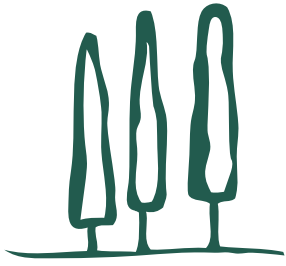
Illy Cafe espresso-soaked lady fingers with rich mascarpone cream

Wine Pairing: Warre's 'Warrior' Special Reserve Port, Portugal

Drunken Lemon Cake

moist lemon cake, soaked in limoncello simple syrup, lemon zest, warm honey, powdered sugar

Wine Pairing: Villa Pozzi Moscato, Sicily



**ITALIAN STYLE
FOUR COURSE**

