



# Bastianich Italian Wine Dinner

**December 8<sup>th</sup> 2018 @ 6pm**

*\$60 pp (including gratuity) Includes:*

## **Reception with Welcome Bubbly:**

*Italian Charcuterie & Raw Bar paired with Flor Sparkling Rose*

## **1<sup>st</sup> course: "Zuppa et Insalata"**

*Smoked Trout Salad with Turbo Chowder paired with Friuliano Vini Orsone*

## **2<sup>nd</sup> course: "Duo di Frutti di Mare"**

*Seared Peconic Bay Scallops & Charred Octopus with potatoes paired with Chardonnay Vini Orsone*

## **3<sup>rd</sup> course: "Piatto Principale in Stile Familiar"**

*Beef Goulash served family style with polenta, pickled turnips & assorted vegetables paired with Schioppettino Vini Orsone*

## **4<sup>th</sup> Course: "Dolce et Salato"**

*Italian Cheeses & Assorted Cookies paired with Refosco Vini Orsone*

Please alert your server of any food allergies as all ingredients are not listed for our menu. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.