



Bastianich Italian Wine Dinner

Friday, March 1st, 2019 @ 6pm

\$60 pp (including gratuity) Includes:

Reception with Welcome Bubbly:

Italian Charcuterie & Raw Bar paired with Flor Sparkling Rose

1st course: "Zuppa et Insalata"

Smoked Trout Salad with Turbo Chowder paired with Friuliano Vini Orsone

2nd course: "Duo di Frutti di Mare"

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

3rd course: "Piatto Principale in Stile Familiar"

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

4th 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.