

Wine and Dine Wednesday Selections of Italy June 20, 2012, 6:30 pm

Salad

Radicchio and Frisee lardons and poached egg in a sherry vinaigrette La Marchesa Gavi 2010

Second

Salmon Crudo minced salmon, capers, shallots and chives in a citrus aioli **Argiolas Serra Lori Rosato 2011**

Main

Baked Lasagna bolognaise, bechamel, and grilled eggplant with parmesan and mozzarella **Tasca Lamuri Nero d'Avola 2009**

Dessert

Mascarpone Cannoli accented by Grand Marnier and chocolate chips Bera Moscato d'Asti 2010

\$22.50 per person, plus tax and gratuity