

NONA

Enoteca ~ Ristorante

SPRING WINE DINNER

WEDNESDAY, APRIL 21

CHEF SCOTT SALINA & CHEF TIMOTHY MINTLINE

WINES SELECTED AND PRESENTED BY

ED CHALUPA
PALM BAY
INTERNATIONAL
FINE WINES & SPIRITS

STEPHANIE BAMBENEK
GLAZER'S MARKETERS OF FINE WINES, SPIRITS AND MALTS

ANTIPASTO RECEPTION

AN ASSORTMENT OF ITALIAN CHEESES & CROSTINI
ALTIMASI RISERVA GRAAL 2000

LA ZUPPA

PUREE OF ARTICHOKEs & POTATO
ALTIMASI RISERVA GRAAL 2000

INSALATA

FRISÉE SALAD WITH BABY BEETS, CANDIED PECANS & FRESH GOAT CHEESE
FEUDI di SAN GREGORIO FALANGHINA 2008

IL RISO

RISO SARTU WITH FRESH SPRING PEAS, FONTINA CHEESE & MINT
ROCCA DELLE MACIE VERNACCIA di SAN GIMIGNANO DOCG 2008

IL PRIMO

STEAMED MUSSELS WITH CINZANO ROSSO, TOMATOES, & SCALLIONS
SELLA & MOSCA TERRE BIANCHE TORBATO di ALGHERO DOC 2006

INTERMEZZO

GRAPEFRUIT & GRAPPA SORBETTO

IL SECONDO

GRILLED LAMB CHOPS WITH SAUTÉED GARLIC SPINACH & FAVA BEANS
TRAVAGLINI GATTINARA IL SOGNO 2004

IL DOLCE

UPSIDE-DOWN POLENTA & BLOOD ORANGE TART
APEROL SPRITZ

\$85.00 PER PERSON
INCLUDES TAX & GRATUITY

RESERVATIONS

740 587 5295

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