

NONA

Enoteca ~ Ristorante

ENJOY A UNIQUE DINNER FEATURING REGIONAL ITALIAN CUISINE BY
CHEF SCOTT SALINA AND APPRENTICE CHEF JOSH THOMPSON
PAIRED WITH WINES SELECTED BY

ED CHALUPA

PALM BAY INTERNATIONAL
FINE WINES AND SPIRITS

STEPHANIE BAMBENEK

GLAZER'S DISTRIBUTORS OF OHIO

ANTIPASTO

AN ASSORTMENT OF ITALIAN CHEESES AND CROSTINI
PETALO VINO DELL 'AMORE MOSCATO SPUMANTE

LA ZUPPA

BUTTERNUT SQUASH WITH CRISPED SPECK
ANSELMI CAPITEL CROCE VENETO IGT 2005

INSALATA

CAPRESE WITH HEIRLOOM TOMATOES & NONA-MADE FRESH MOZZARELLA
ROCCA DELLE MACIE "OCCHIO A VENTO" VERMINTINO DI TOSCANA IGT 2006

IL PRIMO

ZUCCHINI PAPPARDELLE WITH TOASTED ALMONDS AND TALLEGIO
FEUDI DI SAN GREGORIO GRECO DI TUFO DOCG 2007

**SWISS CHARD CAKE WITH PORCINI MUSTARDO AND
MASCARPONE-CREAMED SPINACH**

FEUDI DI SAN GREGORIO GRECO DI TUFO DOCG 2007

INTERMEZZO

HEIRLOOM TOMATO AND BASIL SORBETTO

IL SECONDO

**BALSAMIC GLAZED DUCK BREAST
WITH A DRIED APRICOT & CHERRY MUSTARDO,
LENTILS & SUMMER GREENS**

BERTANI VILLA ARVEDI AMARONE DELLA VALPOLICELLA VALPANTENA DOC 2005

ROCCA DELLE MACIE ROCCATO 2003

IL DOLCE

**A WARM PEAR POACHED IN RED WINE*
WITH MASCARPONE CREAM AND TOASTED PECAN CRACKLE**

*POACHED IN ROCCA DELLE MACIE ROCCATO [50% SANGIOVESE GROSSO, 50% CABERNET SAUVIGNON]

GRAPPA or LIMONCELLO

CAFÉ or TEA