

Nona

Enoteca Ristorante Osteria

Spring Wine Dinner Wednesday, April 15th

Antipasti Reception 7:00pm, Dinner 7:30pm

Featuring Wine Pairings From Vintage Wine Distributors Inc.

Todd Pederson- Sales Manager

John Summers- Sales

Antipasti Reception

Assorted Crostini

Canella Prosecco di Conegliano

Zuppa

Zuppa di Farro

Pieropan Soave Classico

Insalata

**Warm Escarole with Garlic, Anchovies
and Red Pepper Flakes**

Zilliken Butterfly Riesling

Primi

**Red Beet Risotto with Yellow Tomato
and Mascarpone**

Tuna Tartare

Villa Bucci Riserva di Verdicchio Classico

Intermezzo

Lemon Basil Sorbetto

Secondi

**Grilled Spring Lamb, Endive with Goat Cheese, Arugula
Pesto and Sweetened Blood Orange Vinegar**

Pio Cesare Barbera d'Alba

Dolce

**Zabaglione Semifredo with Strawberry
and Rhubarb Compote**

Muscato d'Asti

Coffee, Limoncello & Grappa