

AVVIO

R I S T O R A N T E

REGIONAL CULINARY TOUR

FEBRUARY: VENICE DINNER - THREE COURSES \$29.95

ANTIPASTI

{ choose one }

RICE AND PEAS

country style rice, peas, crispy prosciutto

FLOUNDER CRUDO

pickled pearl onion, pine nuts, raisins, arugula

Col di Salici Rose Brut, Veneto

ENTREE

{ choose one }

SQUID INK LINGUINI FRA DIAVOLO

pt. judith calamari, zesty pomodoro, parsley, evo

POLENTA

fire roasted porcini and maitake, stone mill cornmeal

ROASTED DUCK

rosemary-green peppercorn rub duck breast, sweet potato gratin,
asparagus, blackberry demi-glace

Famiglia Pasqua Amarone della Valpolicell, Veneto

DESSERT

{ choose one }

POLENTA CAKE

lemon honey syrup, mascarpone whipped cream

TIRAMISU

Romeo and Juliet Cocktail

additional wine pairings
\$19

