

TRATTORIA ROMANA & *Tuscan* CHOPHOUSE

Kobrand Italian Wine Dinner

~ Reception ~

Antipasto Misto

Display of Imported meats, cheese & seasonal accompaniments

Pighin Pinot Grigio

~ First Course ~

Aragosta Ravioli

Light cream sauce with Parmigiano-Reggiano

iQuercioli Reggiano Lambrusco Secco

~ Second Course ~

Cannelloni Bolognese alla Corinna

Sweet Italian sausage, ground beef & veal finished with rich Bechemel & Bolognese

Tenuta San Guido Guidalberto

~ Main Course ~

Sirloin Au Poivre

Spring risotto with asparagus and peas

Masi Costasera Amarone

~ Dessert ~

Strawberries alla Romana

Vanilla gelato, Grand Marnier & crushed Amaretti

Michele Chiarlo Nivole Moscato D'Asti