



# BALSAMICO

ITALIAN KITCHEN ●●

Restaurant Week Sept 25th-October 2nd

Wine Pairing Menu \$18 per person



## APPETIZERS ( CHOOSE ONE)

*Prosecco DOC Montelliana, Veneto( SALAD , PEA BISQUE)*

*Chardonnay Marchese Montefusco, Sicily ( EGGPLANT)*

*Rose' Fermilli Fendi, Umbria( SALAD, SALMON)*

## MAIN COURSE ( CHOOSE ONE)

*Montepulciano d'Abruzzo Collefrisio, Abruzzo( BEEF RAVIOLI)*

*Schiava Hofstatter, Alto Adige ( SALMON)*

*Barbera d'Asti ,Piemonte (RISOTTO PORCINI)*

*Toscana Rosso 1 Petali, Toscana( GNOCCHI, EGGPLANT)*

## DESSERT ( CHOOSE ONE)

*Prosecco DOC Montelliana, Veneto( CANNOLI)*

*Toscana Rosso 1 Petali, Toscana( CHOCOLATE)*

*Schiava Hofstatter, Alto Adige( CHOCOLATE)*

*Rose' Fermilli Fendi, Umbria( CHOCOLATE)*

*Chardonnay Marchese Montefusco, Sicily( LEMON)*

