

ITALIAN RESTAURANT & BAR

**B·R·A·V·O·!**

**SCARPETTA WINE  
DINNER**

**FIRST COURSE**

Raw Scallop / Vanilla Scented Strawberry/ Crispy Capers/ Basil/ Rose Water/  
Lemon/ Extra Virgin Olive Oil  
Wine: Brut Rose, Grave del Friuli DOC

**SECOND COURSE**

Chilled Avocado Soup/ Roasted Corn/ Pine Nuts/ Extra Virgin Olive Oil/ Crisp Prosciutto  
Wine: Chardonnay, Friuli Colli Orientali DOC

**THIRD COURSE**

Black Grouper/ Romesco/ PeeWee Potatoes/ Baby Arugula/ Aged Balsamic Vinegar  
Wine: Barbera, Barbera del Monferrato DOC

**FOURTH COURSE**

Flank Steak/ Risotto Ai Funghi/ Luxardo Cherry  
Wine: Cabernet Franc, Friuli Colli Orientali DOC

**FIFTH COURSE**

Buttermilk Goat Cheese Panna Cotta/ Toasted Pistachios/ Honey/ Green Apple  
Wine: Prosecco, Prosecco DOC