

Antonio's

- Italian grill & Seafood -

Wine Pairing

October 19th, 2019

The Serata will begin at 6 pm with a mixer on our terrace. Dinner to follow at 6:30 pm.

Torresella, Prosecco Dry. Veneto, Italy

1st Course

Arancini Napoletani

Lightly breaded rice balls stuffed with cheese

Maison Louis Jadot. Burgandy, France

2nd Course

Bruschetta al Salmone Affumicato

Toasted Italian bread topped with smoked salmon

Anselmi, San Vincenzo. Veneto, Italy

3rd Course

Polpette di Agnello

Lamb meatballs topped with our signature rosemary cream sauce

Il Poggione, Rosso di Montalcino. Tuscany, Italy

4th Course

Cannelloni al Bisonte

Hand-made cannelloni stuffed with slow cooked bison

Tenuta di Nozzole, Chianti Classico. Tuscany, Italy

5th Course

Coniglio al Pomodoro

Oven roasted rabbit in our signature pomodoro sauce

Arcanum, Toscana II Fauno di Arcanum. Tuscany, Italy

6th Course

Linguini allo Scoglio

Home-made linguini pasta tossed with seafood and jumbo langostino

Villa Rissiz, Collio Pinot Grigio. Venezia Giulia, Italy

7th Course

Il Dolce

Red wine-chocolate cake with raspberry mascarpone Not all ingredients are listed. Please alert staff of any allergies.

Fonseca Port, Fine Tawny Port. Douro, Portugal

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT STAFF OF ANY FOOD ALLERGIES.