

Antonio's

- Italian Grill & Seafood -

Wine Pairing
12/06/2018

* The night will begin at 6pm with a flute of Ruffino Rose paired with our Antipasto Skewers on our patio *
Dinner will be served at 7pm

1st Course

- *Insalata di Polipo* -

Octopus tossed with grilled vegetables marinated in EVOO and spices

Villa Russiz Friulano

2nd Course

- *Baccala all'acqua pazza* -

Fresh Cod poached in crazy water

Castello Di Bossi Toscana Rosato

3rd Course

- *Bucatini con Salsiccia e Peperoncino* -

Homemade bucatini pasta tossed with spicy Italian sausage and sweet Italian peppers

Tomassi Ripasso

4th Course

- *Bistecca con Rigatoni all'Arrabbiata* -

Ribeye steak served with rigatoni in our arrabbiata sauce finished with a touch of salted ricotta

Buglioni Amarone Della Valpolicella

5th Course

- *Costata di Agnello con Patate al rosmarino* -

Lamb chop topped with a mixed berry reduction and our signature rosemary potatoes

Ceretto Barolo

6th Course

- *Torta di Pera e Mandorla* -

Homemade pear and almond cake drizzled with hot white chocolate

Borgo Scopeto Vin Santo di Chianti Classico

Not all ingredients are listed. Please alert staff of any food allergies.