


CANTINA ITALIANA




MARCHESI DE FRESCOBALDI WINE DINNER

Tuesday, April 6, 2010 @6:30pm

1st Course

Antipasto Rustico

An assortment of imported dry Italian meats and cheeses, all drizzled with olive oil

 | *Attems, Sauvignon, Friuli, 2008*

2nd Course

Risotto Frutti di Mare

Imported Arborio rice tossed with assorted seafood

 | *Castello di Pomino Benefizio, Chardonnay, Tuscany, 2007*

3rd Course

Anatra con Insalata di Frisee

Warm duck breast over frisee salad

 | *Tenuta di Castiglioni, Super Tuscan, 2007*

4th Course

Braciola di Manzo con Polenta d'Asiago

Stuffed beef braciola over creamy Asiago polenta

 | *Luce, Sangiovese/Merlot, 2006*

5th Course

Biscotti di Mandorle

Almond biscotti

 | *Castello di Pomino Vin Santo*

\$65 ++per person

not including tax & gratuity

Space is Limited For Reservations Please Call 617-723-4577



The State of Massachusetts Requires We Inform customers that Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have a Medical Condition. Items identified with asterisks contain raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs.