

4 COURSE DINNER

JOIN US FOR A
SENSATIONAL EVENING
OF AMAZING FOOD & WINE.

LOCATION IN MAIN DINING ROOM

TUESDAY, AUGUST 13TH 6:00PM - 9:00PM



GNOCCHI CAPONATA

shrimp sautéed with eggplant, roma tomatoes, onion & capers, finished with a garlic white wine sauce WINE PAIRING: Stemmari Pinot Grigio

INVOLTINI D' PESCE

swordfish rolled and stuffed with breadcrums, parsley and garlic, served over parmesan risotto, finished with a basil lemon cream WINE PAIRING: Stemmari Chardonnay

ARANCINI

risotto mozzarella, crispy pancetta and parmesan lighly fried and served with red pepper coulis WINE PAIRING: Stemmari Cantodora Riserva Rosso

PANNA COTTA

served with fresh blackberry coulis
PAIRED WITH: Limoncello

\$75
PER PERSON
*plus tax & gratuity

FOR RESERVATIONS CALL **(352) 775-2353**

1101 Main St., Lady Lake, FL 32159

Limited seating available.