

## FIRST COURSE

### INSALATA FIORUCCI

Mixed field greens, roasted red bell peppers, artichoke hearts and romano cheese tossed in our Italian vinaigrette with grilled eggplant and topped with hazelnut-crusting goat cheese

#### **Wine Pairing: Chloe Pinot Grigio, Italy**

Hailing from Northern Italy, this classically crisp and refreshing varietal complements the equally crisp and fresh flavors of our Fiorucci Salad.

## SECOND COURSE

### CALABRIAN CAVATAPPI

Cavatappi pasta tossed with spicy Italian peppers, crushed tomatoes, sautéed bell peppers, garlic, basil and olive oil topped with a creamy burrata

#### **Wine Pairing: Pieropan Soave, Italy**

A wine crafted in family history and tradition dating back to the early 1800s. The wine's fresh and lively characteristics balance with the subtle spice while not overpowering the fresh ingredients in the dish.

## THIRD COURSE

### YOUR CHOICE OF EITHER VEAL MARSALA\* OR TUSCAN-GRILLED SIRLOIN\*

Our 9oz Tuscan-grilled sirloin or veal sautéed and topped with mushrooms and our Lombardo Marsala wine sauce

#### **Wine Pairing: Sequoia Grove Cabernet Sauvignon, Napa Valley, California**

A hidden gem among giants, Sequoia Grove was started in 1979 in a 110-year-old barn beneath a grove of Sequoia trees. This wine emphasizes finesse and balance but has the structure and body to stand up to the bold flavors of sirloin or veal topped with our Lombardo Marsala wine sauce.

## FOURTH COURSE

### SOGNO DI CIOCCOLATA "CHOCOLATE DREAM"

A rich fudge brownie with chocolate mousse, fresh whipped cream and chocolate sauce

#### **Wine Pairing: Joel Gott Zinfandel, California**

Perfect Pairing dreams do come true! Our "Chocolate Dream" has met its perfect match with this juicy, rich and elegant Zinfandel!

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.