



## **WELCOME TO CORTONESI WINE DINNER**

\$ 99 per person, tax and gratuity not included

### **First course**

#### **PIZZA BIANCA**

Arugula, shaved parmesan and olive oil

**LUCA BOSIO, LANGHE ARNEIS**

### **Second course**

#### **CARPACCIO DI BARBABIETOLA**

Thin sliced roasted red beets, arugula, shaved fennel, and orange segments  
Goat cheese and citrus dressing

**LEONUS IGT ROSSO, CORTONESI**

### **Third course**

#### **PAGLIA E FIENO CON VITELLO**

Homemade green and white fettuccine tossed with veal ragu

**ROSSO LA MANELLA, CORTONESI**

### **Fourth course**

#### **AGNELLO ALLA GRIGLIA**

Grilled lamb T-bone served with sauteed greens and whole grain mustard sauce

**BRUNELLO LA MANNELLA, CORTONESI**

### **Fifth course**

#### **TORTA AL FORMAGGIO E FRAGOLE**

Strawberry cheesecake vanilla whipped cream and mixed berries sauce

**LUCA BOSIO, MOSCATTO**