

Capone's Cucina

"Italian Wine Adventure"

Capone's Cucina is proud to invite you to its 5 course
Wine-dinner on Monday, March 23, 2009 at 7pm.
Honoring 5 different Italian wines.

-1st course-

Portobello Di Mozzarella

*Portobello mushrooms grilled, topped with roma tomatoes,
fresh mozzarella and baked in our oven*

Vernaccia Di San Gimignano, 2001, Panizzi

-2nd course-

Insalata di arugola con pomodorini e grana

Fresh arugola and cherry tomatoes tossed with lemon vinaigrette

Pinot Grigio, Fabiano, 2002

-3rd course-

Cannelloni di Vitelli

*Large pasta tube filled with veal and topped with
marsala mushroom sauce and touch of cream.*

Balbium, Calabria, Rosso, 2006

-4th course-

Ossobuco

Veal shank, baked in a hearty tomato sauce.

Rosso di Montalcino, La Gerla, Vendemmia 2004

-5th course-

Espresso Creme Brulle

Espresso flavor Creme brulle

Grappi, Chocolate Liqueur

Make your reservation today!!!

Tel: (714) 593-2888

Email: caponescucina@aol.com

*\$75.00 per person, plus tax & gratuity
Reservation and prepayment required
72 hrs cancellations accepted*