

Capone's Cucina

Capone's Cucina is proud to invite you to its 4 course
Wine-dinner on Monday, Aug 27, 2007 @ 7pm.
Honoring 4 different **California** wines.

-1st course-

Smoke Salmon and lemon pepper cream
Crostini

Brander Sauvignon Blanc, Santa Ynez Valley, 2006

-2nd course-

Sicilian Spaghetti with
roasted eggplant and tomatoes.

Ken Brown, Syrah, Santa Barbara County, 2004

-3rd course-

Grilled Italian sausage with Port and Cranberry ragout
Badge, Pinot Noir, STA. Rita Hills, 2005

-4th course-

Chocolate Fantasy cake

Consilience, Zinfandel Port, Dry Creek Valley, Sonoma county, 2002

Buon Appetito

Make your reservation today!!!

Tel: (714) 593-2888

Email: mgmt@caponescucina.com

75.00 per person, plus tax & gratuity

Reservation required

72 hrs cancellations accepted