

Capone's Cucina

"Italian Wine Adventure"

Capone's Cucina is proud to invite you to its 5 course
Wine-dinner on Monday, June 29th 2009 at 7pm.
Honoring 5 different Italian wines.

-1st course-

Involtini Alla Siciliana

Sword fish rolled and baked, topped with chefs special tomato sauce.

Wine Pairing: ORVIETO 2007,

TRAPPOLINI

-2nd course-

Insalata Valentina

*Red beet, arugula, toasted nuts, goat cheese
with lemon vinaigrette*

Wine Pairing: PINOT GRIGIO 2008,

CASTELLO MAGGIORE

-3rd course-

Polenta Al Ragu Di Funghi

Polenta with mushroom ragu.

Wine Pairing: MONTEPULCIANO D' ABRUZZO 2006,

BUCCICATINO

-4th course-

Filetto Alla Veneto

Beef tenderloin grilled and topped with red wine mushrooms sauce.

Wine Pairing: VALPOLICELLA CLASSICO SUPERIORE RIPASSO 2005,

VILLA FULVIA

-5th course-

Raspberry sorbetto

Wine Pairing: MOSCATO D' ASTI, 2007, BALDI

Mangiare Bene

Nessuno e solo, quando mangia la pasta

Perche occorre assai attenzione!"

"No one is lonely while eating pasta.

It requires too much attention.