

PASTA PLUS FALL WINE DINNER

At Pasta Plus Restaurant on November 5, 2018 at 6:30pm

Reception

Stuzzichini Assortiti - Chef's Hors d'Oeuvres

Assortment of finger foods

~ *Prosecco – Villa Jolanda* ~

Dinner

Gamberi con Pancetta

Shrimp wrapped with bacon

~ *Soave Classico le Volpare - Tommasi* ~

Zuppa Rustica

Chicken broth with spinach, eggs and grated parmesan cheese

~ *Soave Classico le Volpare - Tommasi* ~

Trenette con Ragù di Agnello

Trenette pasta with lamb ragu'

~ *Montepulciano D'Abruzzo - Masciarelli* ~

Branzino al Pomodoro con Erbette

Branzino with tomatoes and herbs

~ *Barbera D'Asti - Camp du Rouss* ~

Vitello Saltimbocca alla Romana

Scaloppine of veal topped with sage and prosciutto in a light demi-glace sauce

~ *Valpolicella Superiore Ripasso – Mara – Cesari* ~

Formaggi Assortiti

Assorted cheeses

~ *Montepulciano D'Abruzzo - Marina Cvetic Masciarelli* ~

Dessert

Torta con le Fragole

Strawberry shortcake

~ *Moscato D'Asti - Moncalvina* ~

Buon Appetito!

*For guaranteed reservations call: Max or Sabatino at Pasta Plus (301) 498-5100
\$100 per person inclusive. A charge of \$50 per person will be charged to your
credit card for reservations cancelled less than 72 hours in advance.*