

Bella Frutteto & Tröegs Brewing Beer Tasting Dinner Menu

Appetizer

Fried Gouda & Portabellas

Herb panko breaded Gouda cheese and Portabellas fried golden brown.
Served with a side of pepperoni sauce.

Paired with Tröegs Perpetual IPA 7.5% abv

Salad

Berry Salad

Arugula, candied pine nuts, fresh raspberries and blackberries
tossed in a champagne vinaigrette. Topped with goat cheese.

Paired with Tröegs Boysenberry Gose 4.5% abv

Pasta

Crab Farrosotto

Creamy risotto made with savory farro, arugula, roasted corn
and lump crab meat.

Paired with Tröegs Buckwheat Saison 4.2% abv

Entrée

Blueberry BBQ Pork Loin

Slow cooked pork loin topped with a sweet and tangy blueberry
barbecue sauce. Served with a warm brussel sprout salad.

Paired with Tröegs Sunshine Pilsner 4.5% abv

Dessert

Sticky Toffee Pudding

Sweet pudding cake with brown sugar toffee.
Served with a brown butter ice cream.

Paired with Tröegs Troegenator Double Bock 8.2%abv

Monday May 21st at 6:30 p.m.

\$60 per person + tax and gratuity

Limited Seating, make your reservation today