

Bella Frutteto & Raymond Vineyard Wine Dinner

Thursday, September 20, 2018 6:30pm

First Course

Farro Arincini

Fresh mozzarella stuffed farro, lightly breaded and served with a chili and parmesan red sauce.

Paired with R | Collection Lot No. 3 Chardonnay

Second Course

Grilled Peach Salad

Grilled peaches, arugula, almonds and goat cheese in a light lemon vinaigrette.

Paired with R | Collection Lot No. 4 Sauvignon Blanc

Third Course

Tagliatelle in Wild Mushroom Sauce

Tagliatelle pasta with a wild mushroom cream sauce.

Paired with R | Collection Lot No. 2 Merlot

Fourth Course

Spicy Chicken Cacciatore

Braised Chicken thighs in a sweet pepper and onion tomato sauce.

Paired with R | Collection Lot No. 5 Field Blend

Dessert

Amarena Rice Pudding

Paired with Raymond Cabernet - North Coast 2015

\$60 per person (tax and gratuity not included)

Limited Seating. Call 724-940-7777 for Reservations