

# Bella Frutteto and Ruffino Wine Dinner

Monday, September 26<sup>th</sup> at 6:30pm

Come join us for a five course food and wine pairing

Prepared by Executive Chef Nathan Behling

## Appetizer

Roasted artichoke topped with fresh burrata and basil pesto.

Paired with Ruffino Orvieto.

## Salad

Warm Eggplant Caponata salad with tomatoes, onions and peppers.

Paired with Lodola Nuova Vino Nobile di Montepulciano

## Seafood

Grilled Sea Bass topped with an arrabiata sauce. Served with a warm quinoa and bean insalata.

Paired with Ruffino Ducale Oro Chianti Classico Reserva

## Entrée

Braised short ribs in a Romano style sauce. Served with Italian roasted cauliflower.

Paired with Greppone Mazzi Brunello di Montalcino

## Dessert

Warm salted caramel risotto topped with a mocha whipped cream and a pecan lace cookie.

Paired with Ruffino Prosecco

\$70 per person + tax and gratuity