

Beer vs. Wine Dinner at Bella Frutteto
Featuring North Country Brewery and Charles Smith Wines
Monday, May 22nd at 6:30 PM
A fight until the final bite. Winner takes all!!!

Round 1

Kung Fu Girl Reisling vs. Slippery Rock Dew Blonde Ale

Paired with:

Poached Shrimp and Tarragon Bruschetta
Poached shrimp with red onion, roasted bell pepper medley, grape tomatoes,
Tarragon and olive oil vinaigrette. Served with Italian crostini.

Round 2

Eve Chardonnay vs. “Thanks Daaaan” Belgian Wheat

Paired with:

Apple and Gouda Farro Salad
Fuji and Honey Crisp apples, farro, gouda cheese, walnuts and dried cranberries
in a fresh thyme and Dijon vinaigrette

Round 3

The Velvet Devil Merlot vs. Firehouse Red Ruby Ale

Paired with:

Radiatore Pasta Bolognese
A traditional tomato sauce made with beef, pork, pancetta, garlic, onion,
celery, carrots, red wine , cream, rosemary and thyme served over radiatore pasta.

Round 4

Boom Boom Syrah vs. Fleet Street English Bitter

Paired with:

Grilled flank steak stuffed with pecorino and rosemary and
topped with a tomato demi glace. Served with a sundried tomato risotto.

Round 5

Chateau Smith Cabernet Sauvignon vs. Feed Bag Stout

Paired with:

Salted caramel macchiato dark chocolate espresso brownies
topped with house made toasted marshmallow ice cream

\$65 per person plus tax and gratuity. Limited seats available.
For reservations call 724-940-7777