

BELLA FRUTTETO BEER DINNER

Five course dinner featuring Rivertowne Brewing
With guest speaker Brew Master Andrew Maxwell
Tuesday April 21st, 6:30 PM arrival, dinner at 7:00 PM
\$60 per person + tax and gratuity, Seats are limited

Soup Course

Spicy Vegetable and Bean Soup

Cannellini beans, garbanzo beans and lentils with broccoli, zucchini and squash in a spicy vegetable broth.

Paired with RT Lager – American Amber Lager: 5.5%

Salad Course

Citrus Spring Salad

Field greens tossed with citrus vinaigrette topped with apricots, dried cranberries, toasted almonds and gouda cheese.

Paired with Babbling Blonde – American Blonde Ale ABV: 5.3%

Pasta Course

Lemon Scallop Pasta

Seared sea scallops with spinach and sweet Vidalia onions tossed with angel hair pasta in a light lemon butter sauce.

Paired with Grateful White – Belgian Wit ABV: 6.1%

Entree Course

Gorgonzola Filet

Petite filet mignon topped with an herb gorgonzola crust.
Served with sweet and spicy glazed carrots and garlic whipped purple potatoes.

Paired with Maxwell's Scottish Ale– Scottish Ale ABV: 5.1%

Dessert Course

Sticky Toffee Pudding

Moist sweet pudding cake topped with a hot toffee sauce.

Served with brown butter ice cream.

Paired with Bourbon Barrel Aged All Aboard Anniversary Stout

Imperial Stout ABV: 7.1%

(No substitutions please)

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