

# **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**

**Tuesday June 26th at 6:30 p.m.**

**\$60 per person + tax and gratuity**

**Limited Seating, make your reservation today**