

**Bella Frutteto**  
**Taste of Italy Wine Dinner**  
Hosted by Wade Fox from Majestic Wine & Spirits

First Course

**Pizza Margherita**

San Marzano tomato sauce topped with fresh basil and melted burrata.

**Paired with *Carpineto Chianti Classico***

Second Course

**Roasted Vegetable Minestrone**

A medley of fire roasted vegetables in a rich tomato broth with brown rice penne. Topped with Parmesan Reggiano.

**Paired with *La Quercia Montepuciano d'Abruzzo***

Third Course

**Lobster Risotto**

Fresh water lobster meat served in a creamy risotto with peas and lemon zest.

**Paired with *Vermientino Di Sardegna "Cala Silente"***

Fourth Course

**Pesto Salmon**

Scottish Salmon topped with a garlic and basil pesto sauce. Served with roasted fingerling potatoes and grilled cherry tomatoes.

**Paired with *Viberti Barbera D'Alba***

Dessert

**Bomboloni**

Italian sugar doughnut with a pastry cream filling.

**Paired with *Bellafina Sweet Red Frizzante***

**Monday, April 23<sup>rd</sup> at 6:30 pm**

**\$65 per person + tax and gratuity**

**Limited seating, call 724-940-7777  
to make your reservation today**

**All food will be prepared gluten free,  
no substitutions please**