

Bella Frutteto

Bastianich Winery vs.

Dogfish Head Brewery Dinner

Opening Cocktail
Dogfish Head Sonic Archeology and Soda

First Course

Crescent Wrapped Asparagus

Fresh asparagus wrapped in a buttery crescent bread dusted with Parmesan cheese. Served with a Parmesan-Gruyere sauce.

Paired with *Sauvignon Blanc Vini Orsone and Dogfish Head Namaste White*

Second Course

Prosciutto and Cantaloupe Salad

Arugula tossed in a peppery balsamic vinaigrette.

Topped with Prosciutto di Parma, cantaloupe, toasted almonds and goat cheese.

Paired with *Friulano Vin Orsone Friuli and Dogfish Head American Beauty*

Third Course

Roasted Chicken Thigh Ragu

Hearty chicken thigh ragu served over grilled vegetable ravioli.

Paired with *Vini Orsone Refosco Friuli and Dogfish Head Midas Touch*

Fourth Course

Grilled Skirt Steak with Wild Mushroom Risotto

Tender grilled skirt steak served over a bed of wild mushroom risotto.

Paired with *Vespa Rosso Friuli and Dogfish Head Paulo Santo Marron*

Dessert

Limoncello Tiramisu

Limoncello soaked lady fingers layered with lemon mascarpone cheese and topped with lemon curd and candied almonds.

Paired with *Vini Orsone Chardonnay Friuli and Dogfish Head Super Eight*

Friday, June 14th at 6:30 pm

\$70 per person + tax and gratuity

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