Bella Frutteto and Epic Brewing

Craft Micro Brew Beer Dinner

Monday October 24 @ 630

**Appetizer**

Brie and Dark Chocolate puff pastry

*Paired with Brainless Raspberries Belgian-Style Ale - 9.7% abv*

**Salad**

Apples, cranberries, almonds and goat cheese

 with cherry yogurt dressing

*Paired with Tart n’ Juicy Sour IPA - 4.6% abv*

**Pasta**

Spicy ratatouille with spinach and ricotta ravioli

*Paired with Escape to Colorado IPA - 6.2% abv*

**Entree**

Coffee and Chocolate glazed short ribs

with pumpkin and mushroom farrosotto.

*Paired with Imperial Pumpkin Porter - 8.6% abv*

**Dessert**

Hot Oatmeal raisin cookie served with a cinnamon basil ice cream

*Sour Apple Saison – 8.1% abv*

*Reserve now! Seats are limited!*

***$60 + tax and gratuity***