

Villa Verde Café

Ristorante Italiano

5 Course Italian Wine Pairing Dinner Menu

Date: Thursday, March 15 2018

Cost: \$59.99 per person RSVP Thursday by 4:00 pm

813-929-6800 or 813-486-4433

1st Course: Frittura all' Italiana

(Crocchette di Patate, Arancini di Riso e Zucchine Fritte)

Pair with Chardonnay I.G.T. Veneto Orientale Sparkling-Adelino Collovini

2nd Course: Ravioli Salsiccia e Friarilli

(Homemade Sausage and Rappini Ravioli in light fresh tomatoes & Basil Sauce.)

Pair with: Malbecs I.G.T. Veneto Orientale- Adelino Collovini

3rd Course: Baccala all'Acqua Pazza

(Sauteed Fresh Cod with Baby Clams and fresh Tomatoes served with Fresh steam Broccoli)

Pair with: Artemisia Offida Pecorino DOCG - Tenuta Spinelli

4th Course: Agnello ai Funghi

(Lamb Chop in a light Mushroom cream sauce served with Patate Duchessa)

Pair with: SuperTuscan DIABLO ROSSO IGT - Vignacci- Tuscany

5th Course: Torta Caprese Del Nonno

(Chocolate almonds Cake)

Pair With: PASSITO ROSSO DI MERLOT - FATTORIA GEROSA

Buon Appetito!!!