

WINE & RHYTHMS

WELCOME

Pierre Jouet Grand Brut

STATION 1

CHARCUTERIE

Italian Cured meats with domestic and imported cheeses,
dried fruit, nuts, sliced baguettes, and crackers
Della Sala Bramito Chardonnay 2017

STATION 2

PASTA

House made pasta served with Bolognese, vodka cream, or basil marinara
Tenuta Tignanello Chianti Classico Riserva 2015

STATION 3

SMALL PLATES

ANTIPASTO SKEWER

with fire-roasted tomatoes, mozzarella, kalamata olives, and artichoke hearts

ITALIAN MEATBALLS

with tomato chutney and fresh herbs

ARANCINI TRIO

with arborio ball stuffed with wild mushrooms, roasted tomato, basil, and Spanish
paella

D'alfonso Curran Winery Baileyana

STATION 4

CHICKEN KABOB

With Mediterranean chicken, figs, and tomato
Tangent Winery

STATION 5

CARVING BOARD

Grilled Italian herb marinated flank steak, roasted potato medley served with Romanesco sauce and chimichurri
Pian Delle Vigne Brunello di Montalcino 2016

DESSERTS

ASSORTED MINI ITALIAN CAKES

Pistachio, chocolate hazelnut crunch,
white chocolate lemon cone,
chocolate pannacotta, tiramisu cup

MINI CANNOLI'S

ITALIAN COOKIES

Butter cookies, window cookies, amaretti cookies

Prunotto Moscato

BEVERAGES

ASSORTED BLACK AND HERBAL TEAS

served with honey, lemon, sugar, and milk

SPECIAL BLEND DECAF AND REGULAR COFFEE

ICE WATER

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.
Please call our office to make those arrangements at (805) 577-4057.*