



Thursday Night Wine Pairing Special

\$39.95

Three Course Wine Dinner

1st Course

(Choose One Pair)

Salumi e Formaggi *Selection of imported cheeses & meats*

Pinot Noir, Julia James California

Calamari Fritti *Crispy fried, cherry peppers, pomodoro sauce*

Chardonnay, Mer Soleil Silver Unoaked Monterey County, CA

Broccoli Rabe & Sausage *Grilled Italian sausage over sautéed broccoli rabe*

Red Blend, Chateau d'Oupia Les Heretiques Occitanie, FRA

Gamberi Pancetta *Sautéed jumbo shrimp wrapped with Italian bacon over spinach*

White Blend, Sharpe Hill Vineyard Ballet of Angels Pomfret, CT

Involtini Di Melanzane *Stuffed eggplant, three cheeses, spinach, prosciutto, pomodoro*

Red Blend, Tenute Piccini Poggio Alto Tuscany, ITA

Carpaccio Di Manzo *Filet mignon, truffle oil, lemon peppercorn vinaigrette, crostini, arugula*

Cabernet Sauvignon, Oak Vineyards California

Classic Steak Tartare *Capers, onions, dijon mustard, fresh egg yolk, crostini, arugula salad*

Red Blend, Chateau d'Oupia Les Heretiques Occitanie, FRA

Caprese *Fresh mozzarella, vine ripened tomatoes, fresh basil & extra virgin olive oil*

White Blend, Sharpe Hill Vineyard Ballet of Angels Pomfret, CT

Caesar Classica *Romaine hearts, parmigiano reggiano, garlic croutons & homemade dressing*

Chardonnay, Sterling Central Coast, CA

Iceberg Wedge *Bacon, tomatoes & fried onions with gorgonzola & black pepper dressing*

White Blend, Sharpe Hill Vineyard Ballet of Angels Pomfret, CT

2nd Course
(Choose One Pair)

Tagliatelle Bolognese *Ragu of pork, veal & beef, shaved parmigiano & ricotta cheese*
Chianti, Placido Tuscany, ITA

Cavatelli Rabe & Sausage *Cavatelli w/sausage, broccoli rabe, garlic & oil, pecorino romano*
Pinot Grigio, Barone Fini Trentino-Alto Adige, ITA

Penne Contadina *Penne, chicken, artichokes, sundried tomatoes, mushrooms, garlic & oil*
Pinot Grigio, Santa Marina Italy

Gnocchi Di Patate *Potato gnocchi w/ carmelized eggplant, fontina cheese & pomodoro sauce*
Montepulciano, Collegiata Abruzzo, ITA

Vitello Aleksander *Veal, mushrooms, prosciutto, onions, Madeira wine, truffle mash, spinach*
Cabernet Sauvignon, Auspicion Central Valley, CA

Vitello Saltimbocca *Veal, prosciutto, fresh mozz, sage, peas, demi-glace, truffle mash, spinach*
Sauvignon Blanc, Emmolo Napa Valley, CA

Pollo Alla Sebastiano *Chicken, kalamata olives, sun dried tomatoes, garli, potato cake*
Pinot Grigio, Santa Marina Italy

Pork Chop Siciliana *Onions, red peppers, hot cherry peppers, roasted potatoes, demi-glace*
Malbec, Enrique Foster IQUE Mendoza, ARG

North Atlantic Grilled Salmon *Lemon caper & butter, grilled vegetables, lobster mash*
Chardonnay, Oak Vineyards California

NY Strip Steak *Lemon, black pepper & truffle oil, roasted potatoes, spinach*
Merlot, Oak Vineyards California

3rd Course
(Choose One Pair)

Tiramisu - Riesling, Sharpe Hill Dry Riesling Pomfret, CT
Sorbetto - Rose Blend, Sharpe Hill Angelica Rose Pomfret, CT
Creme Brule - White Zinfandel, Oak Vineyards California
Gelato - Moscato, Villa Jolanda Moscato D'Asti Piemonte, ITA
Cannolis - Glera, Maschio Prosecco Brut Treviso, ITA

No Substitutions.

No Sharing.

Thursday's after 2:30pm only.

12oz (4oz x 3 glasses) total wine served per dinner.

