

WINE DINNER

PIERPAOLO PECORARI WINERY, Friuli Isonzo DOC, ITALY

FIRST COURSE:

Wood Oven Baked Asparagus Rollatini, wrapped with Smoked Scamorza cheese and Prosciutto Parma

WINE: **Pierpaolo Pecorari Pino Grigio (Friuli)**

SECOND COURSE:

Beef Tortellini in a Cream, Ham and Green Pea Sauce

WINE: **Pierpaolo Pecorari Refosco IGP**

THIRD COURSE:

Veal Parmigiana with Roasted Potatoes

WINE: **Pierpaolo Pecorari Merlot Baolar**

DESSERT:

Tiramisu

Wednesday, March 6 at 6:00 pm

\$90.00 per person PLUS TAX AND TIPS

CALL US FOR RESERVATIONS: 941-205-8092

PIZZA GORDA
RESTAURANT and PIZZERIA



WOOD FIRE BURNING OVEN

Pizza Gorda • 315 Taylor St, • Punta Gorda, FL 33950