

# WINE DINNER

FATTORIA SAN FELO WINERY, TUSCANY, ITALY

## FIRST COURSE:

Alaskan Smoked Salmon with Artichoke and Stracciatella cheese

WINE: **San Felo Viognier White**

## SECOND COURSE:

Ravioli filled with Ricotta and Spinach served in a butter, sage and parmigiano sauce

WINE: **San Felo Balla La Vecchia IGT Super Tuscan**

## THIRD COURSE:

Veal Scaloppine with Oyster Mushrooms and Fresh herbs

WINE: **San Felo Lampo Morellino, aged in Barrique 9 months**

## DESSERT:

Tiramisu

Wednesday, January 17 at 6.00 pm

\$80.00 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