



Pane e Vino ristorante e pizzeria

Proudly presents

The Wines of Azienda Agricola Pratello

Courtesy of Bravo Wine Cellars

July 16, 2009 at 6:30pm

Reception

Pratello Lagarda and Assorted Antipasti

1st Course

Lagarda

A medium-bodied blend of Riesling, Sauvignon Blanc, and White Manzoni dominated by scents of mango, yellow melon and white elder. A well-balanced wine with mango and ripe grape flavors on the palate.

Carpaccio di Salmone

Salmon Carpaccio plated over lemon pesto and topped with fresh, finely diced tomato and basil

2nd Course

Lieti Conversari

This golden yellow wine's bouquet is filled with hints of honey, wild rose, cinnamon, nutmeg and white elder. The palate is harmonious with its bouquet and fills the mouth with a soft silkiness.

Fusilli Avellinesi con Seppie

Calamari and cuttlefish in a squid ink, tomato sauce over fresh fusilli pasta

Sorbetto d'Anguria

Watermelon sorbet

3rd Course

Poderi Ogaría

A deep red, full-bodied wine with scents of red fruit jam, sour black cherry and bilberry mixed with hints of violet and carob. The cherry fruit on the palate alternates with a grassiness that finishes with lingering almond notes.

Terrina di Melanzane e Agnello

Eggplant and lamb baked in phyllo and topped with a balsamic reduction

4th Course

Vasori

This Merlot-Shiraz blend is a vivid, rich ruby red in the glass. The bouquet explodes with the fruits of cherry and blackberry, and a hint of carob. A full-bodied, harmonious wine with lingering notes of morainic cherry, blackberry and currant.

Grigliata Mista

Waldesian sausage, lollipop lamb chop and mini filet drizzled with a Vasori wine reduction
Served with sautéed spinach

Café illy con biscotto

for reservations contact Pane e Vino Restaurant – 9020 Lorton Station Blvd. Suite E –
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www.paneevino-ristorante.com

The cost is \$75 per person

Price does not include taxes and gratuity. Purchase a \$50 deposit card to reserve your seat