

# THE CREPE FACTORY PRESENTS...

## A TASTE OF ITALY

FOUR COURSE WINE DINNER - THURSDAY, FEB. 27 6-8 PM

### • APPETIZERS •

#### CAPRESE TARTLETS

crisped bread shells filled with a savory cheese filling and topped with juicy tomatoes, fresh mozzarella, fresh basil and balsamic vinegar

#### GARLIC KNOTS

melted parmesan cheese and a special blend of herbs and spices

#### ITALIAN WEDDING SOUP

savory meatballs in a flavorful broth with greens and pasta

#### MEATBALLS

two large meatballs in our house-made marinara sauce

FEATURED WINE: TORRESELLA PROSECCO

### • SALAD •

#### ANTIPASTO SKEWERS

tomatoes, fresh and marinated vegetables, cured meat, mozzarella cheese and fresh herbs 11

#### MIXED GREENS

greens, crumbled gorgonzola, olives, and house dressing

FEATURED WINE: SASSOREGALE VERMENTINO

### • DESSERT •

#### TIRAMISU

layered ladyfinger pastries dipped in coffee, layered with mascarpone, and topped with cocoa

#### CHOCOLATE DIPPED CANNOLI

crispy pastry shells filled with a sweet, creamy ricotta filling and studded with chocolate chips

FEATURED WINE: MASI BROLO

### • ENTREES •

#### EGGPLANT PARMESAN

breaded and fried slices of eggplant baked in layers of rich marinara and melted mozzarella cheese and baked to perfection

#### LASAGNA

stacked layers of pasta alternating with cheese and ricotta filling and topped with a rich ragù sauce

#### FIVE CHEESE RAVIOLI

ravioli filled with five different cheeses and seasonings: ricotta, cream cheese, mozzarella, provolone, and Parmesan and topped with our house-made marinara sauce

#### CHICKEN ALFREDO

fettuccine tossed with chicken breast in a rich butter and Parmesan cheese sauce garnished with additional Parmesan cheese and freshly ground pepper

FEATURED WINE: SELLA ANTICA RED BLEND

\*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.