



Antinori Family of Wines

First Course

Beefsteak Tomato and Crabmeat Salad

Paired with Tormaresca Chardonnay, Italy.

Second Course

Arancini's Marchesi Meatball Crostinis

Paired with Santa Cristina Chianti

Tuscany, Italy.

Third Course

Pork Chop Milanese

***Sautéed pork chop with Johnny's homemade breadcrumbs,
served with sautéed kale and oven roasted potatoes***

Paired with Antica Cabernet Sauvignon

Napa Valley, California

Fourth Course

Mary Ann's Fudge Brownie

Served with vanilla ice cream

Paired with Antinori Guado Tasso Bruciato

Bolgheri Tuscany, Italy.

\$85 per person plus tax and gratuity

Thursday June 8th, 2023

Open Seating Starts at 6:30pm