



The Prisoner Wine Co.

First Course

Bruschetta

Topped with mushrooms, prosciutto, & mozzarella cheese

Paired with The Prisoner Chardonnay

Second Course

Nita's Chopped Salad

House mix, diced tomatoes, Kalamata olives, pepperoncini peppers and crumbled feta cheese in vinaigrette

Paired with The Prisoner Pinot Noir

Third Course

Pollo Involtini

Chicken breast stuffed with three cheese and spinach, topped with marsala wine sauce, diced tomatoes, served with fettuccini alfredo

Paired with The Prisoner Cabernet Sauvignon

Fourth Course

Tiramisu

Paired with The Prisoner Red Blend

\$95 per person plus tax and gratuity

Wednesday September 14th, 2023

Open Seating Starts at 6:30pm