

# Rossini Trattoria Gastronomica

5 COURSE WINE DINNER

SUNDAY APRIL 25<sup>TH</sup> 2021 @ 6:00 P.M.

\*\*\*\*\*LIVE MUSIC BY MAURICE LOMONACO\*\*\*\*\*

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**BENVENUTO (WELCOME)**

**RUSTICI NAPOLETANI CON RICOTTA, POMODORO E MOZARELLA  
(PUFF PASTRY PIZZETTA )**

**Aperitive: ROSALBA "PIERPAOLO PECORARI, FRIULI 2018**

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## MENU

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### APPETIZER:

**Polpo alla griglia su caponata di melanzane**

(Grilled octopus over eggplant caponata)

**Wine: Etna Bianco "Cantina Valenti", Sicilia 2018**

### SECOND COURSE

**Risotto al ragu di quaglie e cavolo rosso**

(Risotto with quail ragu and red cabbage)

**Wine: Nebbiolo "Cascina Chicco" Guidobono, Piemonte 2017**

### THIRD COURSE

**Costoletta di agnello alle erbe con fagioli all' uccelletta, spinaci saltati**

(Roasted rack of lamb with herbs, braised cannellini beans and sauteed spinach)

**Wine: Super Tuscan Balla la Vecchia Sanfelo, Toscana 2015**

### DESSERT

**Crostata di ricotta e fragole macerate all aceto balsamico**

(Ricotta tart with macerated strawberry with balsamic vinegar)

**Wine: Passito Krysos Feudo di Sisa, Sicilia 2008**

**\$75.00 PER PERSON (TAX AND GRATUITY ARE NOT INCLUDED)**

**18101 MURDOCK CRL PORT CHARLOTTE FL 941 766 6111**

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