

# Rossini Trattoria Gastronomica

5 COURSE WINE DINNER

SUNDAY JANUARY 24<sup>TH</sup> 2021 @ 6:00 P.M.

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

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**BENVENUTO (WELCOME)**

**ARANCINO DI RISO AI FUNGHI  
CRISPY RICE BALL WITH MUSHROOM**

**Aperitive: Aperol sprits**

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## MENU

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### APPETIZER:

**Capesante gratinate su insalatina di quinoa**

(Baked sea scallops over Quinoa salad)

**Wine: Vermentino di Gallura "Zanatta" 2018 Sardegna**

### SECOND COURSE

**Lasagna al forno alla Bolognese**

(Meat lasagna)

**Wine: Rosso Regale "Tenuta Forconi" 2013 Toscana**

### THIRD COURSE

**Costolette di agnello al vino rosso e scalogno, patate al forno e rapini saltati**

(Roasted lamb chops with red wine and shallots sauce, roasted potatoes, sauteed rapini)

**Wine: Amarone della valpolicella "Ca Vergaz" 2015**

### DESSERT

**Crostata al cioccolato e arance**

(Chocolate/orange tart)

**Wine: Sangue di Giuda "Casalcolle" 2018 Lombardia**

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

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

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