

Rossini Trattoria Gastronomica

4 COURSE DINNER

SUNDAY MAY 22ND 2022 @ 6 PM

CHEF DARIO LEO AND HIS TEAM WELCOME YOU

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ON ARRIVAL  
ARANCINO DI RISO CON FONTINA E TARTUFO NERO)  
(CRISPY RICE BALL WITH FONTINA CHEESE AND BLACK SUMMER TRUFFLE)

**Aperitive: Rossini's aperitive**

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## MENU

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### APPETIZER:

**Prosciutto di parma con burrata e melone cantalupo marinato al porto**

(Parma prosciutto with burrata and marinated cantaloupe melon in port wine)

**Wine: Rosato Grecu di Livanti, Feudo di Sisa, Sicilia 2020**

### SECOND COURSE

**Gnocchi di patate al pomodoro, basilico, melanzane e ricotta salata**

(House made potatoes gnocchi with eggplant in a tomato basil sauce and salted ricotta)

**Wine: Valpolicella Damoli 2018 Veneto**

### THIRD COURSE

**Tagliata di manzo con funghi porcini trifolati, rucola, parmigiano e cavolfiore gratinato**

(Roasted beef tenderloin with sauteed porcini mushroom, arugula, parmesan cheese, and cauliflower gratin)

**Wine: Perricone Monreale Doc Granmassenti Feudo di Sisa, Sicilia 2018**

### DESSERT

**Semifreddo al cioccolato bianco con fragole macerate all aceto balsamico, salsa di cioccolato scuro**

(White chocolate semifreddo with macerated strawberry in balsamic vinegar, chocolate sauce)

**Dessert wine: Birbet, Brachetto, Piemonte**

**Buon Appetito!**

**\$90.00 PER PERSON (TAXES AND GRATUITY ARE NOT INCLUDED)**

**18101 MURDOCK CRL PORT CHRLOTTE FL 941 766 6111 WWW.ROSSINTRATTORIA.COM**