

Rossini Trattoria Gastronomica

4 COURSE WINE DINNER

MONDAY NOVEMBER 16TH 2020 @ 6 PM

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

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BENVENUTO (WELCOME)

PANZEROTTINO WITH POMODORO & MOZZARELLA

Aperitive: Rossini's spritz cocktail

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## MENU

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### APPETIZER:

**Insalata di mare con gamberi, cozze, calamari e granchio**

(Seafood salad with shrimp, mussels, squid, and crabmeat)

**Wine: Grillo IGT Feudo di Sisa, Sicilia 2018**

### SECOND COURSE

**Ravioli di zucca al burro, salvia, parmigiano e amaretti sbriciolati**

(Ravioli filled with butternut squash in a butter & sage sauce, parmesan cheese and crumbled amaretti)

**Wine: Chardonnay Lodali , Piemonte 2018**

### THIRD COURSE

**Costolette di agnello arrostate, salsa di melagrana, spinaci alla crema e**

**Riso Venere**

(Roasted pork tenderloin, pomegranate sauce, creamy spinach and black rice "venere")

**Wine: Ripasso Damoli, Veneto 2015**

### DESSERT

**Crostata di ricotta e pere con gelato al pistacchio e salsa di cioccolato**

(Ricotta and pear tart with pistachio's gelato and chocolate sauce)

**Wine: Passito Giardini Arimei, Campania N/V**

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

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