

Rossini Trattoria Gastronomica

4 COURSE WINE DINNER

MONDAY OCTOBER 26TH 2020 @ 6 PM

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

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BENVENUTO (WELCOME NEW SEASON 2020/21)

BRUSCHETTA WITH BURRATA, FIGS AND PROSCIUTTO  
Aperitive: Prosecco Doc Treviso “Castelnuovo del Garda” N/V

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## MENU

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### APPETIZER:

**Salsiccia di maiale arrostita su fagioli stufati allo zafferano**

(Roasted pork sausage over stewed cannellini beans with saffron)

**Wine: Inzolia “Sibiana” Sicilia 2019**

### SECOND COURSE

**Risotto with capesante, roasted tomato and basil**

(Risotto with scallops, roasted tomato, and basil)

**Wine: Merlot “Castelnuovo del Garda” Veneto 2018**

### THIRD COURSE

**Tagliata di filetto di manzo al tartufo nero, zucchini gratinate e  
pure di carote arrostitite**

(Roasted beef tenderloin, black truffle sauce, zucchini gratin, roasted carrots puree”)

**Wine: Supertuscan “Castello Romitorio” Toscana 2017**

### DESSERT

**Mousse al cioccolato with almond praline**

(Chocolate mousse with almond praline)

**After dinner drink: Amaretto di “Verano” (wine base)**

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