

# **PASTA PLUS HOLIDAY WINE DINNER**

**at Pasta Plus Restaurant on December 5th, 2011 at 6:30pm**

## **Reception**

**Stuzzichini Assortiti - Chef's Hors d'oeuvres**

assortment of finger foods

~ *Prosecco* ~

## **Dinner**

### **Clams Casino**

clams in a half shell stuffed with vegetables and bacon

~ *Pinot Grigio - Fili* ~

### **Zuppa di Peperoni con Carne di Granchi**

cream of red bell pepper soup with crab meat

~ *Pinot Grigio - Fili* ~

### **Pappardelle al Ragu di Vitello**

homemade pappardelle in a veal ragu

~ *Pinot Noir - Monte degli Angeli* ~

### **Pescie Spada Livornese**

swordfish filet in white wine marinara sauce with capers and olives

~ *Valpolicella - Tommasi* ~

### **Osso Buco Milanese**

veal shank in a vegetable puree served over a bed of saffron rice

~ *Toscana - Lacattura* ~

### **Formaggi Assortiti**

assorted cheeses accompanied by fresh fruit

~ *Chianti Classico - Tomaiolo* ~

## **Dessert**

### **Semi Freddo All'Amaretto**

semi freddò made with amaretto cookies

~ *Moscato d'Asti - Salicello* ~

## **Buon Appetito!**

For Guaranteed Reservations Call: Max or Sabatino at Pasta Plus (301) 498-5100  
\$85.00 per person inclusive. A charge of \$55.00 per person will be charged to your credit card for reservations cancelled less than 72 hours in advance.