

PASTA PLUS SPRING WINE DINNER
at Pasta Plus Restaurant on April 4th, 2011 at 6:30pm

Reception

Stuzzichini Assortiti - Chef's Hors d'oeuvres

assortment of finger foods

~ Chardonnay - Cantele ~

Dinner

Involtini di Melanzane

eggplant stuffed with prosciutto ham, fresh mozzarella, and basil

~ Falanghina - Vesevo ~

Crema di Peperoni Rossi con Carne di Granchi

cream of red bell pepper with crab meat

~ Falanghina - Vesevo ~

Pappardelle al Ragu d'Anitra

homemade pappardelle with duck ragu

~ Dolcetto d'Alba - Alexandria ~

Spigola al Livornese

filet of rock fish in a white wine marinara sauce with black olives and capers

~ Barbera d'Asti - La Meridiana ~

Grigliata Mista

mixed grill of chicken, Italian sausage, beef tenderloin, and bison sirloin with roasted rosemary potatoes

~ Negro Amaro - Feudi di San Marzano ~

Formaggi Assortiti

assorted cheeses and fresh fruit

~ Barbera d'Alba - Virna ~

Dessert

Torta di Fragole

strawberry fruit tart

~ Moscato d'Asti ~

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.