

PASTA PLUS VALENTINE'S WINE DINNER

at Pasta Plus Restaurant on February 13th, 2012 at 6:30pm

Reception

Stuzzichini Assortiti - Chef's Hors d'oeuvres

assortment of finger foods

~ Prosecco ~

Dinner

Burrata alla Pugliese

cheese made from mozzarella and cream

~ Pinot Grigio - Famiglia Dante ~

Zuppa Rustica

egg drop soup with spinach and parmasean cheese

~ Pinot Grigio - Famiglia Dante ~

Maccheroni alla Chitarra

homemade egg pasta served in homemade tomato sauce

~ Merlot - Tommasi ~

Coda d'Aragosta Ripiene con Carne di Granchi

lobster tail stuffed with crab meat

~ Nebbiolo d'Alba - Rocca Giovanni ~

Scaloppine di Vitello Bella Napoli

veal scaloppine topped with basil, prosciutto and fresh mozzarella served in a white wine sauce with a touch of marinara

~ Barbera d'Alba - Rocca Giovanni ~

Formaggi Assortiti

assorted cheeses accompanied by fresh fruit

~ Brunello di Montalcino - Tenuta di Sesta ~

Dessert

Cuore di Cioccolato

heart-shaped dark chocolate mousse cake

~ Brachetto d'Acqui - Conte Speroni ~

Buon Appetito!

For Guaranteed Reservations call Max or Sabatino at Pasta Plus (301) 498-5100

\$100.00 per person inclusive. A charge of \$65.00 per person will be charged to your credit card for reservations cancelled less than 72 hours in advance.