

IL Michelangelo Ristorante



Dinner Wine Pairing



June 30, 2009

Appetizer Course

Tuna Tartar & Cucumbers

Marinated in a Citrus Juice with Garlic and Extra Virgin Olive Oil

Wine Served: Inzolia Catarratto 2006

Pasta Course

Mezze Rigatoni Alla Naxos

With Swordfish, Eggplant, Mint in a Crushed fresh Tomato Sauce

Wine Served: Barbera Castelveto 2007

Salad Course

Fresh Fennel Salad with Arugola, Toasted Pinoli in a Dijon Lime Dressing

Topped with Shaved Sharp Provolone

Wine Served: Aglianico Terredora 2007

Main Course

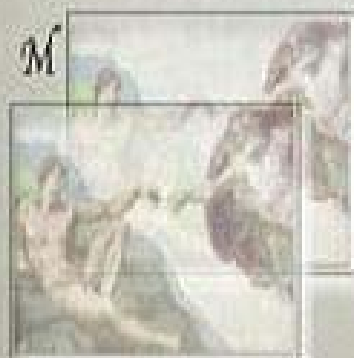
Veal Scaloppine topped with Prosciutto, Scamorza in a Marsala Demi-Glazed Sauce with Sautéed Spinach and Potatoes

Wine Served: Le Sughere Di Frassinello 2006

Dessert Course

Mixed Italian Gelato

Wine Served: Limoncello Bertagnoli



Executive Chef: Dominic S. Cascio

Coffee, Tea, Espresso or Cappuccino

\$85 pp+tax and gratuity