TRATTORIA Neapolis
ITALIAN RESTAURANT & BAR

Tour of Italy Wine Dinner

Thursday, October 23rd, 2014 - 6:30pm

Five Regions. Five Wines. Five Incredible Dishes.
An Italian wine expert will guide us to help you
discover your new favorite Italian wine.

TOMATO CONSOMME
Goat Cheese Gnudi, Basil Oil
Friuli - Bortoluzzi Sauvignon, 2012

SHRIMP "SCAMPI"
Zucchini Ricotta Rollatini, Roasted Heirloom Tomatoes
Basilicata - Vigneti del Vulture Greco-Fiano, 2013

DUCK CONFIT & BUTTERNUT SQUASH RAVIOLI
Parmigiano Brown Butter Sage Sauce
Abruzzo - Farnese Montepulciano d'Abruzzo "Casale Vecchio," 2012

PETITE VEAL OSSO BUCCO
Risotto Milanese, Leek Gremolata
Tuscany - Supremus (Super Tuscan), 2007

CLASSIC TIRAMISU
Mascarpone Crema, Espresso, Chocolate Sauce
Sicily - Hauner Malvasia delle Lipari, 2011

$69 per person (plus tax & gratuity)

Trattoria Neapolis Italian Restaurant & Bar

336 South Lake Avenue - Pasadena - www.trattorianeapolis.com
"One of the Top 12 New Restaurants in LA" - Zagat Guide

Call the Restaurant to Reserve: 626-792-3000