



\$75 PER PERSON
PLUS GRATUITY

SUNDAY
NOVEMBER 6th 6pm

FUNDRAISER FOR:

ST. MICHAEL ORTHODOX CHURCH
WINE DINNER
AT BOCCONCINI ITALIAN EATERY

FRICO

Envelope of seared Italian cheese filled with leek, corn, & lobster

Paired with Librandi, Ciro Rasato

Light and refreshing medium-bodied dry rose with intricate aromas and flavors

CURED SALMON SALAD

with shaved fennel and orange

Paired with Bastianich, Sauvignon Blanc

Flavors of white Sambucca, mint, tomato leaves, banana and mango

RICCOTTA AND SWISS CHARD RAVIOLI

in a butter thyme sauce

Paired with Santa Cristina Sangiovese Rosso Toscana

Cherry and raspberry fruits, along with hints of violet and tobacco

BRAISED SHORT RIBS

on a bed of fresh spaetzle

Paired with Caparzo, Brunello di Montalcino

Full-bodied presentation with persistent flavors and finish

DARK CHOCOLATE AND RASPBERRY ICE CREAM

Paired with Banfi Brachetto d'Aqui "Rosa Regale"

Sensuous flavors of fresh raspberries and strawberries