

— ■ EPHC WINE DINNER ■ —

Aperitivo

Antipasto

Markus Huber- Sparkling Rosé

Austria- blend of Zweigelt and Pinot Noir

Donelli-Lambrusco

Italy-DOG-Demi Sec

Primo

Caesar Salad

Ecco Domani - Pinot Grigio

Friuli Venezia-2023

Bocelli- Sangiovese

Tuscany, Italy I.G.T.

Secondo

choose from

Frutti de Mare

Shrimp, white fish, clams, mussels and calamari in a white wine garlic sauce over Capellini pasta

Sicilian Steak

*Marinated grilled steak, served sliced and topped with salmoriglio (fresh herb sauce).
Parmesan mashed potatoes and grilled vegetables on the side*

Capellini Aglio e Olio

Angel hair pasta tossed with olive oil, garlic, spinach and roasted tomatoes, topped with parmesan

Wine choices

Samas -Vermentino

Sardinia - 80% Vermentino 20% Chardonnay

Scarpetta- Barbera del Monferrato

Piedmont, Italy

Dolce

Limoncello Tiramisu

Layers of ladyfingers, creamy mascarpone and whipped cream.

Bocelli Prosecco

Prosecco, Italy NV

or

Tiramisu

Topped with whipped cream

Warres Otima Tawny Port 10yr