

CAFFE GRAZIANI
INTERNATIONAL WINE DINNER
THURSDAY OCTOBER 13, 2016, 600PM

FIRST COURSE

Crisp Seasonal Salad in balsamic vinaigrette
Pinot Grigio "Campanile" – Italy

SECOND COURSE

Spiedino of Shrimp & Vegetables in light curry sauce
Chardonnay "McManis Family Vineyards" – USA

THIRD COURSE

Homemade Fresh Pasta in cherry tomato, basil, & cream sauce
Shiraz "The Wishing Tree" – Australia

FOURTH COURSE

Veal Braciola in Port Wine Reduction
Jose de Sousa "Jose Maria da Fonseca" – Portugal

DESSERT

Sorpresa dello Chef
Sparkling Rose "Hi Prosecco" - Italy

\$75.00 per person (includes tax & gratuity)

Reservations and prepayment are required. VISA/MC accepted

Due to limited seating, reservations not paid within 10 days of booking will be automatically cancelled

Email paulag@caffegraziani.com

Contact Giovanni or Paula at 978-741-4282

