



821 Fifth Avenue South | Naples, Florida 34102

# ITALIAN WINE DINNER

Wednesday | **July 21** | 6:00pm

Reservations available at [Opentable.com](https://www.opentable.com)



**1st Amuse Bouche** Served from 6:00 – 6:30

Pico Maccario Rosato Brut NV

**2nd Jumbo Prawns** marinated in lemon/garlic olive oil, poached in tomato basil butter served over polenta

Argiolas Vermentino Costamolino 20

**3rd Veal Carpaccio** with heirloom tomato, toasted pine nuts, parmesano reggiano, balsamic & truffle oil

Castello Di Bossi Chianti Classico 18

**4th Grilled Tenderloin of Elk** with porcini risotto, braised radicchio, micro herbs, and a borolo reduction

Damilano Barolo Lecinquevigne 15

**5th Chef Jess's Tiramisu** ladyfingers soaked with grand mariner syrup topped with a white chocolate/mascarpone mousse, powdered coco and topped with a Belgian chocolate, espresso and brandy sauce

\$125 per person

**RSVP:** 239.261.5821



 **WINEBOW**  
IMPORTS