

JOSEPHINE'S ITALIAN BISTRO

MIONETTO WINE DINNER

TUESDAY, MARCH 2ND
7:00PM

RECEPTION

ITALIAN HERBED CRAB CAKES WITH CAPER REMOULADE,
MINI PORTOBELLO FRITTERS, AND MIXED BRUSCHETTAS
EUGENIO COLLAVINI PINOT GRIGIO

1ST COURSE

FRESH PECORINO, GINGER/MANGO CHEESE, FRESH MOZZARELLA,
SOPRESSETA, PROSCIUTTO, MARINATED PEPPERS AND ARTICHOKEES,
AND MARINATED SICILIAN OLIVES
MIONETTO PROSECCO BRUT

2ND COURSE

DIVER SCALLOPS WITH SMOKED TOMATO CAPONATA
MIONETTO SERGIO MO
(92PTS WINE ENTHUSIAST)

3RD COURSE

PAPARDELLE PASTA WITH WILD MUSHROOM RAGU AND SHAVED TRUFFLES
PERTINANCE DOLCETTO D'ALBA 07

DESSERT

PEAR CREME BRULEE
MIONETTO MOSCATO DOLCE

\$55 PER PERSON

RESERVATIONS REQUIRED

972.731.8300