

7 FISHES WINE DINNER



DECEMBER 16, 2018 AT 6 PM
\$75 PER PERSON



BACCALA MANTECATO

Olive Oil Whipped Baccala With Salsa Verde
PAIRED WITH FIANO DI AVELLINO Pietracupa 2016

SHRIMP E CALAMARI FRITTI

Fried Calamari and Shrimp
PAIRED WITH GRECO DI TUFO, Pietracupa 2016

MEZZELUNE DI CAPESANTE CON IL SUGO DI COZZE E ZAFFERANO

Sea Scallops Stuffed Pasta with mussels saffron sauce
PAIRED WITH FALANGHINA, Farro 2017

TAGLIERINI DI SEMOLA ALLE VONGOLE

PAIRED WITH MARISA CUOMO, FURORE BIANCO, BIANCONELLA E FALANGHINA 2017

BRANZINO AI FERRI CON LE SUE VERDURE

Grilled Branzino Filet With Winter Grilled Vegetables And Green Sauce
PAIRED WITH PIEDIROSSO, FARRO 2016

CODA DI ROSPO ALLA PIZZAIOLA

Monk Fish Braised In Tomato Pizzaiola Sauce
PAIRED WITH AGLIANICO "ROSSO DEL CONIGLIO", SALVATORE MAGNONI 2016

PANETTONE CON IL CARMELLO

Panettone Pudding With Caramel Sauce
PAIRED WITH PASSITO DI PANTELLERIA, FIRRIATO

THE PRICE FOR THE WINE DINNER IS \$75 PLUS TAX AND GRATUITY.

PLEASE CALL AL DENTE AT 202-244-2223 TO RESERVE YOUR SEAT.

ALL THE WINES PRESENTED WILL BE OFFERED BY MACARTHUR BEVERAGE FOR DISCOUNTED
PRICES