



Wines of Masi

Monday July 26th 6:30 pm on the patio

Antipasti

House-made fresh mozzarella with Prosciutto di Parma, native tomatoes.

Bianco, Modello delle Venezie, 2008

Primi

Pan-seared sea scallops, arugula, Rosedale farm corn, native toy box tomatoes.

Masiano, 2007

Secondi

Grilled petite filet with broccoli rabe, and fresh fig-vidalia onion relish.

Campofiorin, 2006

Dolce

Rosedale Farm native berries

\$65.00 per person

EXCLUDES TAX AND GRATUITY