

ANGELINE'S

FAMILY MEAL FOR NO KID HUNGRY

- WELCOME COCKTAIL -

MILANO SPRITZ

Vodka, Italicus, Aperol, Fever Tree Grapefruit Soda

- FIRST COURSE -

FALL BEET SALAD

Arugula, Granny Smith Apples, Coal Roasted Beets, Chevre,
Toasted Hazelnuts, Apple Cider Vinaigrette

Pairing: Borgo del Tiglio Milleuve, Pinot Grigio

- SECOND COURSE -

STROZZAPRETTI

Ricotta, Nduja, Chicken Sausage,
Crushed Tomato, Pecorino, Basil

Pairing: Casa alle Vacche, Sangiovese B. Bianco

- THIRD COURSE -

TUSCAN FISH STEW

Brodo, PEI Mussels, Sapelo Island Clams,
Local Shrimp, NC Rainow Trout, Fennel

Pairing: Tenuta Mazzolino, Terraze, Pinot Nero

- FOURTH COURSE -

ITALIAN DESSERT CAKE

Acorn Squash Custard, Walnut Sponge Cake,
Bay Leaf Mousse, Maple Meringue

Pairing: Frangelico Espresso Martini

Executive Chef - Vince Giancarlo

Pastry Chef - Catie Van Slyke