




JULY 26TH MENU

APPETIZER

QUICHE DI ASPARAGI


Homemade fresh asparagus quiche made with a blend of Italian cheeses, egg and cream base.

 Toscana Bianco, Sangiovese

FIRST COURSE

LASAGNA BOLOGNESE


Homemade lasagna with bolognese sauce prepared with a touch of bechamel sauce topped with fresh mozzarella and parmigiano reggiano.

 Toscana Leggerment Appassitte, Rose

SECOND COURSE

POLLO AL FORMAGGIO

Chicken breast cooked with a brie and goat cheese cream sauce and champignon mushrooms served on a bed of homemade mashed sweet potato.

 Toscana, Sirpasso

DESSERT

TORTA FORESTA NERA

Homemade chocolate sponge cake layered with whipped cream, cherries and cherry liquor.

 Festa, Moscato D'Asti

HOW IT WORKS

First time at our Wine Tasting?

Our sommelier will walk you through their expert knowledge of wine and transport you into the world of Italian vineyards, while you taste and delight yourself with four perfectly paired dishes to complement each sip of wine you try.

4 Course Menu & 4 Wines for
\$70 per person.



RESERVE AT WWW.DCORATORISTORANTE.COM OR CALL (941)330-1300
322 S. WASHINGTON BLVD. SARASOTA, FL 34236