

TAVERNA FORT WORTH  
WINE PAIRING DINNER

MONDAY, MAY 16TH

*Reservations starting at 7:00 p.m. RSVP by Friday, May 13th  
Price \$55.00/person plus tax & gratuity*

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**ANTIPASTO**

**Insalata di Fave e Farro**

Baby wild arugula, fresh Fava beans and Spelt, pickled red Onions, Meyer lemon dressing  
with shaved Pecorino cheese

*SANTA MARGHERITA PINOT GRIGIO, ITALY*

**PRIMO**

**Gamberi Carciofi e Patate**

Sautéed Shrimp with Garlic, Shallots, Artichokes & Thyme with white Wine & roasted  
grape Tomatoes, served with Crostini

*CHATEAU ST MICHELLE, CANOE RIDGE ESTATE, CHARDONNAY  
WASHINGTON STATE*

**SECONDO**

**Petto di Anatra con Balsamico e Miele di Acacia**

Pan seared Duck breast sliced over a Balsamic and Acacia honey glaze, with braised  
Shallots & Carrot mashed Potatoes

*SEBASTIANI SECOLO, SONOMA, CALIFORNIA*

**DOLCE**

**Bonnet astigiano**

Traditional Piemonte Coffee & Caramel custard served with Vanilla Beignets

*NOBLE ONE, SEMILLON, AUSTRALIA*

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*Join us every month for Taverna Fort Worth's Food and Wine Pairing  
designed by Chef Carlo Allesina*

Taverna by Lombardi  
Sundance Square  
450 Throckmorton Street, Fort Worth, TX  
TavernaByLombardi.com