

TAVERNA FORT WORTH  
WINE PAIRING DINNER

MONDAY, AUGUST 16TH

*Reservations starting at 7:00 p.m. RSVP by Friday, August 13th*

*Price \$55.00/person plus tax & gratuity*

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**ANTIPASTO**

**GAZPACHO TROPICALE INSALATA DI GRANCHIO**

Tropical Gazpacho served with Crab Salad  
*Parducci Sunstainable White Blend, California*

**PRIMO**

**BISTECHE DI CALAMARI IN PADELLA**

Pan-seared, marinated Calamari Steak served with White Baby Wild Arugula Salad  
tossed in a Meyer Lemon Citranette dressing & Flor de Sal  
*Libaio Chardonnay, Tuscany*

**SECONDO**

**TAVERNA CIOPPINO**

Clams, Mussels, Shrimp, Lobster Meat, Salmon Belly & White Cod in an  
Italian-style brodetto. Served with toasted country bread.  
*Parducci True Grit Petite Syrah, California*

**DOLCE**

**CIBUS TRE-COLORI TORTA di GELATO**

Tri-colored Gelato Cake, served with Chocolate Sauce and Whipped Cream.  
*Ceretto Moscato di Asti, Piedmont*

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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