

TAVERNA FORT WORTH  
WINE PAIRING DINNER

MONDAY, APRIL 18TH

*Reservations starting at 7:00 p.m. RSVP by Friday, April 15th*

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

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**ANTIPASTO**

**Pappa al Pomodoro**

Tuscan style bread & tomato soup, topped with basil, e.v.o.o. & herbs

*MASI, PINOT GRIGIO, MASIANCO, ITALY*

**PRIMO**

**Lattughina al Gorgonzola**

Baby Iceberg, Gorgonzola dolce latte dressing, crispy pancetta & polenta croutons

*MASI VALPOLICELLO, ITALY*

**SECONDO**

**Coniglio Arrosto**

Roasted spring rabbit, garden herbs, natural sugo d'Arrosto with roasted new potatoes  
& vine ripe tomatoes au gratin

*MASI BROLO CAMPOFIORIN, ITALY*

**DOLCE**

**Brownie/Bruno caldo con Noci**

House made Brownie with walnuts, warm Lombardi's Cibus Vanilla Gelato  
& butter Scotch caramel sauce

*TAYLOR FLADGATE 20 YEAR OLD TAWNY PORTO*

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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