

TAVERNA FORT WORTH
WINE PAIRING DINNER

MONDAY, FEBRUARY 20TH

Reservations starting at 7:00 p.m. RSVP by Friday, February 17th

Price \$59.00/person plus tax & gratuity

ANTIPASTO

Pasta e Fagioli

Cannellini Bean soup served with Pasta and Rosemary infused Olive Oil

Ruffino Prosecco, Italy

PRIMI

Polenta e Lumache

Escargot Stew with Mirepoix and Chianti Wine, served over Soft Polenta

Mischief and Mayhem Chardonnay, France

SECONDO

Qualia al Forno con Risotto Parmigiana

Oven roasted quail stuffed with Italian Sausage, Black Truffles and Pan Juice
served with Risotto Parmigiana.

Freestone Pinot Noir, Sonoma Coast, CA

DOLCE

Banana Croccante con Nutella

Crispy Bananas with Nutella, chopped Hazelnuts and Vanilla Cream Angleise

Inniskillin Vidal, Canada

*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