

TAVERNA FORT WORTH  
WINE PAIRING DINNER

MONDAY, JANUARY 16TH

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

*Price \$59.00/person plus tax & gratuity*

---

**ANTIPASTO**

**Zuppa Risi e Bisi**

Sweet peas and Carnaroli rice soup topped with Crispy Carrots

*Cecchi Vernaccia, Castello di Montauto*

**PRIMI**

**Cotechino con Lentichie**

Poached Italian Salami served with Lentil Stew

*Luigi Righetti, Valpolicella Superior*

**SECONDO**

**Brasato di Vitello con Sedano Rapa**

Braised Veal Short Ribs served with Celery Root Mousseline and

French Greens Beans

*Cecchi Tenuta, Sangrantino di Montefalco*

**DOLCE**

**Budino di Datteri**

Sticky Toffee Pudding served with Brandy Snap, Vanilla Gelato and Hot Toffee Sauce

*Dows 20 Year Tawny*

---

*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