

CAFE NOTTE PRESENTS: YOUR PASSPORT THRU ITALY

N 001



PAN-SEARED SCALLOPS FLORENTINE

Fresh U10 scallops
Fiano di Avellino



ASIAGO RISOTTO

Accented with fresh mushrooms
Votiva Bianco



ROASTED LAMB CHOPS

Garnished with fresh asparagus
Irpinia Aglianico



CHOCOLATE TORTE

Served with gelato
Primitivo



Your Guides will be **Ciro Urciuolo**, owner of the Urciuolo Vini vineyards in Southern Italy, and **Jerry Santucci**, Chef and Owner of Cafe Notte. A perfect pairing!



JOIN US!

TUESDAY, OCT. 29TH

6-7PM CASH BAR

MEET & GREET W/ CIRO

7PM DINNER

\$120++ PER PERSON

