

Serino

opera night: opus #109
Tuesday, October 23rd, 2018 at 6:30pm
presented by: Michael Orlinsky and Kathryn Benedicto

Portobellini - Crab Cakes - Polpetine
Prosecco, Benvolio, Veneto

dinner & opera

antipasti

ASPARAGI DUET

White asparagus with fontina fondue and black truffle sauce
2015 Soave Classico, Monte Tondo, Veneto

primo

RAVIOLI CONTRALTO

Butternut squash ravioli

2015 Pinot Noir, Trecini, Russian River Valley

secondo

BISTECCA IMPRESARIO

Grilled Skirt Akaushi Steak with Fall garden vegetables

2012 Cabernet Sauvignon, Sempre Vive, Napa Valley

dolce

PANNA COTTA PROMPTER

Pumpkin Panna Cotta

2017 Muscat Canelli, Sempre Vive, Napa Valley

\$95 all inclusive