

# Anzio's

BRICK OVEN PIZZA

## Harvest Wine Dinner

Wednesday, October 8th

6:30-8:30 pm / \$65 per person

### 1ST COURSE - SALAD

LOCAL BURRATA, MIXED GREENS, BALSAMIC REDUCTION

WINE: ERA ORGANIC PINOT GRIGIO, ITALY

### 2ND COURSE - PASTA

SWEET POTATO GNOCCHI, GORGONZOLA CREAM, FRIED SAGE

WINE: COL SOLERA BARBERA D'ASTI, ITALY

### 3RD COURSE - ENTREE

ROASTED PORK LOIN, WILD MUSHROOM RISOTTO,  
BROCCOLI RABE, PORK JUS

WINE: SUPER TUSCAN LA VELONA SANT'ANTIMO, ITALY

### 4TH COURSE - DESSERT

CHOCOLATE CANNELLONI, BRULEED BANANA, RASPBERRY  
SAUCE, WHIPPED CREAM

WINE: CAPE COD BAY MOSCATO, ITALY