

Wine Wednesday Jan. 31st at *Vittorios* featuring Balverne Estate Wines

STARTER

ARUGALA SALAD

with a Citrus Vinaigrette dressing & Pine Nuts

Paired with a 2016 Sauvignon Blanc

FIRST COURSE

LINGUINI SHRIMP

with Cherry Tomatoes & Arugala in a light tomato wine sauce

Paired with a 2015 Chardonnay

SECOND COURSE

FILLET OF SOLE

with a Francese Sauce & Grilled Vegetables

Paired with a 2014 Pinot Noir

THIRD COURSE

SHORT RIB RAGU

served over handmade Papparadelle

Paired with a 2014 Cabernet Sauvignon

DESSERT

CHOCOLATE TRUFFLES

RESERVE NOW for January 31, 2018

Book Early, reservations will fill fast!

Dinner 6:00pm Call (310) 459-3755

Mention BALVERNE Wine Wednesday with your Reservation

\$80 per person | \$65 per person (NO wine)

Specials on take-home bottles of wines