

Next Event



RISTORANTE ACQUA ALTA, ED'S FINE WINES & BayVino

presents

CENA ITALIANA / ALL ITALIAN PAIRING DINNER

Wednesday, August 8th starting promptly at 6.30 pm

- Course One:** Bardolino Chiaretto d.o.c., Cantina Castelnuovo del Garda 12.5 %, Veneto
Piovra alla Veneziana con Polenta morbida e Pomodorini
Grill Octopus in Venetian Style with Soft Polenta and Cherry Tomatoes
- Course Two:** Pinot Noir, Calatroni 13%, Piemonte
Ravioli fatti in casa ripieni di Ricotta e Funghi con un sugo di Salsiccia, Piselli e Panna
Homemade Ravioli stuffed Ricotta and Mushroom with Homemade Sausage, Peas and Cream Sauce
- Course Three:** Dugal (Cab/Merlot), Tinazzi 14%, Veneto
Portafoglio di Manzo ripieno Mortadella e Salvia con Carciofi e crema di formaggio Asiago
Beef Vallet stuffed Mortadella and Sage Topped with Artichoke and Asiago cheese cream
- Course Four:** Sangue Giuda, Calatroni 7%, Piemonte
Dolce dello Chef
Sweet surprise of the chef

Tickets are \$ 70.00 (tax & gratuity included) available at **Ed's Fine Wines & **Acqua Alta**.**
Tickets must be purchased in advance.
Limited seating available. Get your tickets quick!

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk Of Foodborne Illness
Please Inform Your Waitperson of **Any Food Allergy** You May Have

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