



RISTORANTE ACQUA ALTA, *Alba Distribution & ED'S FINE WINES*
Presents



ARGENTINE AND ITALIAN PAIRING DINNER

Wednesday, December 19th starting promptly at 6.30 pm

Course One: Sauvignon Blanc, Bodega la Azul 12.2%, Argentina

Filetto di Baccala' fritto con Fonduta di Melanzane e Salsa di Pomodori secchi
Fried Cod with Organic Eggplant Fondue and Sun-Dried Tomato Cream

Course Two: Malbec, Bodega la Azul 14.7 %, Argentina

Casarecci con Spezzatino di Pollo, Piselli e Grana Padano
Homemade Casarecci with Chicken Stew , Peas and Grana Padano

Course Three: Nebbiolo d'Alba, Sansteu 14 %, Piemonte Italy

Tagliata di Angus alla Crema di Gorgonzola e Noci con Pappardelle
Pan-Seared Sliced Angus Beef in Gorgonzola-Walnuts cream with Pappardelle Pasta

Course Four: Amarone della Valpolicella, Bixio 14.5 %, Veneto Italy

Bracciola d'Agnello scottata con erbe aromatiche e frutti di bosco
con Patate alla Lionese

Pan-Seared Lamb Chop with Fresh Herbs and Berries with Potatoes Lionese Style

Tickets are \$ 68.00 (tax & gratuity included) available at Ed's Fine Wines & Acqua Alta.

Tickets must be purchased in advance.

Limited seating available. Get your tickets quick!

Ristorante acqua alta Made Of Italy

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