



**RISTORANTE ACQUA ALTA,  
ED'S FINE WINES & BayVino  
presents**

**CENA ITALIANA / ALL ITALIAN PAIRING DINNER**

**Tuesday, March 26<sup>th</sup>** *starting promptly at 6.30 pm*

**Course One: Sauvignon Friuli Colli Orientali d.o.c., Zorzettig, 13. %**

*Piovra Dorata con un Mix di Verdure Fritte e Polenta*

*Fried Tentacles of Tender Spanish Octopus in Venetian Style  
with a Fried mixture of Carrots-Celery-Potatoes and Polenta*

**Course Two: Montepulciano D'Abruzzo Riserva d.o.c. 13.5 %, Abruzzo**

*Ravioli fatti in casa ripieni di Broccoli e Pollo con Funghi Prataioli, Provolone e Panna  
Homemade Beet Ravioli stuffed Broccoli and Chicken with Portobello Mushroom, Provolone  
and Cream Sauce*

**Course Three: Chianti Classico Riserva d.o.c.g., Tenuta Forconi 13%, Toscana**

*Pappardelle fatte in casa al Ragù Vegetale con Ricotta Salata*

*Homemade Carrot Pappardelle with Vegetable Ragout  
Topped with imported Italian Ricotta Salata*

**Course Four: Myó Refosco dal Peduncolo Rosso d.o.c., Vigneti di Spessa 13.5 %, Friuli**

*Scaloppina di Vitello alla Birra Doppio Malto con Patate alla Veneziana  
Veal Escalope with Dark Beer and Venetian Style Potatoes*

**Course Five: Patty's surprise Cake**

***Tickets are \$ 85.00 (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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