



Gnotto

PROUDLY PRESENTS

A TASTE OF NAPLES

Wine Dinner

5 - COURSES

Friday, August 4

FIRST COURSE

Caponata

Roasted peppers, eggplant, onion, basil, olive oil
Feudi di San Gregorio Falanghina

SECOND COURSE

Mozzarella en Carrozza

Petite breaded mozzarella sandwiches, marinara
Feudi di San Gregorio Greco di Tufo

THIRD COURSE

Spaghetti alla Puttanesca

Tomatoes, black olives, capers, anchovies, chili pepper
Feudi di San Gregorio Campania Primitivo

FOURTH COURSE

Carne alla Pizzaiola

Red wine-braised sirloin, tomato, garlic, oregano
Feudi di San Gregorio Rubrato Aglianico

FIFTH COURSE

Limoncello Mousse

Ladyfingers, berries, whipped cream
Feudi di San Gregorio Irpinia Ros'Aura Rosé

\$65 per person
(Excluding tax & gratuity)