



**Grotto**<sup>®</sup>

PROUDLY PRESENTS

# OLIVE AND WINE DINNER

NOVEMBER 10<sup>TH</sup> • 7PM

---

FIVE CHEF CRAFTED COURSES  
& WINE PAIRINGS

---

## PRIMI

Kalamata Olives, Fresh Buffalo Mozzarella,  
Sundried Tomato, Fresh Basil, Olive Oil  
*Colterenzio 'Prail' Sauvignon*

## INSALATA

Roasted Kale, Chickpeas,  
Red Cerignola Olives, Olive Vinaigrette  
*Roagna Igino 'Perpetuae' Barbera d'Alba*

## PRANZO

Olive Oil Brined Cornish Hen,  
Green Olive Purée, Lemon and Saffron Couscous  
*Ottoventi Grillo*

## PRANZO SECOND

White King Salmon, Charred Zucchini,  
Black Olives, Pancetta  
*Penna Luigi & Figli 'Pinin' Rosé of Nebbiolo*

## DOLCE

House Made Vanilla Gelato,  
Panko and Pistachio Crusted, Olive Oil Flash Fried,  
Chocolate Ganache  
*Scaccidiavoli Sagrantino Passito*

**\$80 per person**

*(Excluding tax & gratuity)*