



Presenting Italian Wine Dinner  
With Guest Speaker Keith Murphy  
May 18<sup>th</sup>, 2017 6:30 PM  
\$95 All-Inclusive

*1<sup>st</sup> Course*

*N/V Barone Pizzini Animante*

Region: Franciacorta

*Saladas de Frutas*

Micro Greens, Mango, Kiwi, Mixed Berries, Pineapple, Citrus Vinaigrette

*2<sup>nd</sup> Course*

*2015 Tasca d'Almerita Grillo*

Region: Sicily

*Bolinhos de Quinoa*

Quinoa, Zucchini, Sun Dried Tomatoes, Feta Cheese, Greek  
Yogurt Sauce

*3<sup>rd</sup> Course*

*2012 Castello di Bossi Chianti Classico Riserva "Berardo"*

Region: Tuscany

*Costellas de Cordeiro*

Grilled Rack of Lamb, Potatoes au Gratin, Chianti Demi-Glaze, Asparagus,  
Fresh Mint

*4<sup>th</sup> Course*

*2011 Maculan Torcolato*

Region: Veneto

*Limoncello Tiramisu*

Lady Fingers, Mascarpone, Limoncello, Crème Fraîche

*Call Today to Make Your Reservations 703-368-5522  
Or E-mail [aimee@carmellos.com](mailto:aimee@carmellos.com)*