

## **Wine & Dine Menu**

### **Formaggio Taverna and Patio**

#### **First Course**

##### **Antipasto for Two**

Italian cheeses, deep fried artichoke hearts, marinated olives served with ciabatta bread and garlic infused olive oil

*Noceto Sangiovese, Amador*

#### **Second Course**

##### **Warm Spinach Salad**

Spinach, walnuts, mushrooms, red onion, bacon, aged ricotta and warm mustard vinaigrette

*Bray Barbera, Amador*

#### **Third Course**

##### **Chicken Toscana**

Pan sautéed chicken breast with white wine, artichoke hearts, wild mushrooms, garlic and cream

OR

##### **Butternut Squash Ravioli**

With marinara, sage, brown butter and parmesan

*7 Deadly Zins, Lodi*

#### **Dessert**

##### **Amaretto Cheesecake**

House made cheesecake with almond cookie crust

*Winterhawk Orange Muscat 2006, California*

\$42.00 per person