

Vespa Ristorante

Wine Tasting Dinner

(Reservations Required)

7:00pm Thursday April 20th 2017

Scottata Fritti

Warm Mozzarella lightly crisped wrapped around Prosciutto severed over a bed of Arugula drizzled with Roasted Red Pepper Pesto

Paired Wine: Gragetta, Grillo, Sicilia

Penne con Gamberi all'Arrabiata

Penne Pasta with shrimp in a lightly spiced Tomato Sauce

Paired Wine: Cantinne Miali, Primitivo, Puglia

Osso Buco di Maiale con Risotto Primavera

Slow Braised Pork Osso Buco served over Vegetable Risotto

**Paired Wine: Paggio Maestrino, Morellino di Scansano Riserva,
Toscana**

Ricotta Pine Nut Pie

Phyllo Dough filled with Ricotta and Pine Nuts Drizzled in Belgium Chocolate

Paired Wine: "La Passione", Peach Moscato

45.00 Per person + tax + 20% tip

306 W. Franklin Street

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