

BIAGIO'S OSTERIA

An Italian Night to Remember

with guest speaker: Alessio Bortoluzzi - Wine Maker

Monday - July 12, 2010 • 6:30pm

MENU

Aperitivi

Traditional Italian Cheeses and Pear
Canella Prosecco - Veneto

Formaggio Paniere

Belgium endive, roasted red peppers gorgonzola, and
pomegranate vinaigrette in hand molded cheese basket.
Bortoluzzi Sauvignon Blanc - Friuli-Venezia-Gulia

Aragosta Arrabbiata

Maine lobster cocktail towered in a white wine reduction.
Bortoluzzi Chardonnay - Friuli-Venezia-Gulia

Polenta Con Il Ragù Bianco

with saffron and hen ragu
Bortoluzzi Pinot Grigio - Friuli-Venezia-Gulia

Carne Di Maiale Spalla

Pork shoulder finished with an apple bourbon demi-glaze served over
saffron couscous and topped with a green bean Reggiano cheese slaw.
Bortoluzzi Merlot - Friuli-Venezia-Gulia

Zeppole Con Crema

Market berries

Torrone & Pistacchio Tarta

Made with local honey
Toscolo Dolce Moscato d'Alessandria - Sicilia

\$65 per person (plus tax & gratuity)

Reservations Required - Please call 203-375-9071

Biagio's Osteria - 88 Ryder's Landing Stratford, CT