



SCARPA'S ITALIAN

WINE FOR WISDOM PAIRING MENU



Seafood Fettucine with Olive Oil and Garlic - *A medley of crab, shrimp, lobster and scallops in olive oil and garlic*

Paired with the Erbaluce Di Caluso (Piedmont, Italy)



Veal Marsala - *Medallions of milk-fed veal sauteed with mushrooms in a marsala wine sauce*

Paired with the Pio Cesare Barbara D'Alba (Piedmont, Italy)



Chicken Francese - *Tender breast of chicken sauteed in a lemon butter sauce*

Paired with the Bortoluzzi Pinot Grigio (Venezia Giulia IGT, Italy)



Penne & Sausage - *Penne sauteed with sweet Italian sausage, sun-dried tomatoes, capers and the flavors of aromatics*

Paired with the Vigneti del Salento I Muri, Negroamaro (Puglia, Italy)

\$28.50 per person + tax & gratuity. Each meal comes with one glass of the paired wine. Additional glasses of wine will be half-off of the menu price.

These menu pairings will be offered on Sundays and Mondays between September 17 and November 17.

Call for a reservation (863) 937-8940. Make sure you mention the Wine for Wisdom to arrange for the special menu!