

GIORGIO'S

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LOCAL ITALIAN DINING AT ITS BEST

Italian Food & Wine Pairing

Sunday, February 19, 2012 @ 3:00PM

Gathering (3:00PM to 3:30PM)

Conti Marani NV Prosecco Brut, Veneto

COLD ITALIAN SPECIALTIES

Smoked Salmon Crostini with Mascarpone Red Onion, Caper and Fresh Dill on Hearty Tuscan Bread

Pair With: Cormons 2009 Pinot Grigio, Friuli

Vine Ripe Tomatoes with Fresh Mozzarella, Imported Extra Virgin Olive Oil, Fresh Basil and Fresh Cracked Pepper

Pair With: Bigi 2010 Orvieto Classico Secco, Umbria

Imported Mortadella & Salami With Asiago & Fontana Slices

Pair With: Fattoria Di Faltognano 2008 Chianti, Tuscany

HOT ITALIAN SPECIALTIES

Pan Seared Cod Ala Putanesca

Pair With: Luccarelli 2010 Primitivo, Puglia

Crostini with Caramelized Onions & Tarragon Topped with Peppered Pan Seared Fillet

Pair With: Villa Pillo 2010 Chingalino, Tuscany

Farfale Pasta with Tomato Cream Sauce, Pancetta & Wild Mushrooms

Pair With: Le Farnete 2008 Barco Reale Di Carmignano, Tuscany

\$35 PER PERSON (Includes Taxes & Gratuities) • FOR RESERVATIONS CONTACT:

Divine Wines, Inc.

Masonboro Commons Shopping Center

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(Note: Wines are subject to change due to availability at the time of the dinner)