

Baci di Firenze Trattoria

Six Course Wine Dinner
Tuesday, March 30, 2010

Bruschetta Ai Funghi

Italian Ciabatta bread topped with sautéed mushrooms.

La Scolca Gavi di Gavi 2008 Piemonte

Crab Cakes

Lump crab mixed with seasonings and chopped vegetables,
grilled golden brown and served with aioli sauce

Ferrari Brut NV Trentino

Tomato Soup

Hearty tomatoes with fresh herbs and a touch of cream.

Planeta La Segreta Rosso 2007 Sicilia

Halibut Alla Vittorio

Fresh halibut steaks served with cherry tomatoes, garlic, asparagus,
and artichoke hearts with an olive oil drizzle

Feudi di San Gregorio Fiano 2007 Campania

Filet Mignon

Baked with herbs and lightly breaded served with
a port reduction sauce and polenta with herbs.

ColdiSole Rosso di Montalcino 2006 Tuscany

and

Castellani Corvina "Seral" 2004 Veneto

Assorted Desserts

Coffee

\$69.95 per person + tax and gratuity

Limited Seating, RSVP Required - starts at 6:45 PM

Call Today 714-282-2220