

The Mark Dine & Tap Spring Beer vs. Wine Dinner Thursday March 22, 2012 at 6:30pm

RAVIOLI CON ARUGULA E FORMAGGIO DI CAPRA

HOUSE MADE ARUGULA AND GOAT CHEESE RAVIOLI, FINISHED WITH A FRESH TOMATO AND PANCETTA BUTTER AND FRESH BASIL

BITBURGER PILSNER, BITBURG, GERMANY vs. LAMARCA PROSECCO, VENETO

INSALATA DI FRUTTI DI MARE

CHILLED SEAFOOD MÉLANGE OF MARINATED SQUID, LANGOSTINE LOBSTER AND JUMBO LUMP CRAB. SERVED WITH RADICCHIO AND SPINACH TOSSED WITH LEMON-HONEY VINAIGRETTE.

OMMEGANG WITTE, COOPERSTOWN, NY vs. CANALI PINOT GRIGIO, TRENTO

CODA DI ROSPO EN SALSA PICCANTE

PAN ROASTED MONKFISH TAIL IN A SPICY TOMATO SAUCE. SERVED WITH SAFFRON RISOTTO AND GRILLED BROCCOLINI.

NEW BELGIUM DIG PALE ALE, FORT COLLINS, CO vs. ASTORIA "MINA" BIANCO, COLLI DI CONEGLIANO

INTERMEZZO - LEMONCELLO SORBET WITH MICRO MINT

GNOCCHI CON CINGHIALE E FUNGHI

HOUSE MADE GNOCCHI TOSSED WITH A WILD BOAR AND CHANTERELLE MUSHROOM RAGU. GARNISHED WITH GREMOLATA AND SERVED WITH HOUSE MADE WITH TRUFFLE FOCACCIA.

BOULEVARD TANK 7 SAISON, KANSAS CITY, MO

vs.

TOMMASI "ROMPICOLLO POGGIO AL TUFFO" SANGIOVESE/ CABERNET SAUVIGNON, MAREMMA, TOSCANA

BRACIOLI DI VITELLO CON IMBOTTIRURA DI PROSCIUTTO

TENDER VEAL CUTLETS FILLED WITH PROSCIUTTO STUFFING. SERVED WITH SMOKED MOZZARELLA POLENTA AND SAUTÉED FENNEL, FINISHED WITH A SAGE AND ROASTED GARLIC CREAM

GREENBUSH ANGER BLACK IPA, SAWYER, MI vs. TOMMASI "CLASSICO" AMARONE, VENETO

TIRAMISU CON BACCHE FRESCHE

TIRAMISU WITH FRESH BERRIES

SOUTHERN TIER JAHVA IMPERIAL STOUT, LAKEWOOD, NY vs. TORLASCO MOSCATO D'ASTI, PIEDMONT

PLATTO DI FORMAGGIO

A SELECTION OF THREE ITALIAN CHESES. GORGONZOLA, BUFFALO MOZZARELLA AND FONTINA. SERVED WITH RED GRAPE PRESERVES, TOASTED PISTACHIOS AND CANDIED LEMON PEEL.

NEW HOLLAND IMPERIAL HATTER IPA, HOLLAND MI vs. SEI AMICI "ROSSO DOLCE" LAMBRUSCO, DELL'EMILIA

RESERVATIONS ARE A MUST FOR THIS EVENT AS WE WILL BE CLOSED TO THE PUBLIC.
CALL 574.204.2767 TO MAKE RESERVATIONS.

Eat well. Drink well. Be happy.

