



# LIBERATORE'S

RISTORANTE & CATERING

## Wine Tasting Dinner

*\*Featuring delicious wines from Italy*

**Wednesday, March 26th 6:30 pm**

**\$90 pp, plus gratuity**

Welcoming Course: Aged Provolone, Smoked Gouda, Brie, Blue Cheese  
assortment with crackers

Paired with: ***Venetian Hills Asolo Superiore (Veneto)***

First Course: *Grilled Calamari Salad*

Mixed greens, pickled vegetables, crispy calamari, EVOO

Paired with: ***Gorghetti Tondi "Costa a Preola" Grillo (Sicily)***

Second Course: *Linguini White Clams Sauce*

Chopped up baby clams, onions, bacon, white wine and lemon

Paired with: ***Luciano Landi Verdicchio del Castelli di Jesi (Marche)***

Third Course: *Eggplant Rollatini*

Stuffed with prosciutto, mozzarella, pesto, topped with marinara sauce

Paired with: ***Cantine Povero Barbera d' Asti (Piamomnte)***

Fourth Course: *Osso Bucco*

Pork Osso Bucco with creamy mushroom risotto topped with house demi-glaze  
sauce

Paired with: ***Terre di Valter Irpinia Aglianico (Campania)***

***Purchase your tickets at 410-838-9100***

