



## A NIGHT IN THE AMALFI COAST WINE TASTING

### FIRST COURSE

GRILLED MEDITERRANEAN OCTOPUS WITH ROASTED PEPPERS  
AND A CHERRY TOMATO GLAZE

WINE PAIRING - AMASTUOLA BIANCO (WHITE)

### SECOND COURSE

GNOCCHI SORRENTINA AL POMODORO WITH MELTED  
MOZZARELLA

WINE PAIRING - SELLA E MOSCA CANNONAU DI SARDENGA (RED)

### INTERMEZZO

SORBETTO AL LIMONE

### THIRD COURSE

VEAL AL LIMONE WITH SAGE BROWN BUTTER SERVED WITH  
PATATE AL FORNO AND VEGGIE

WINE PAIRING - AMASTUOLA PRIMITIVISM (RED)

### DESSERT

LIMONCELLO TIRAMISU

WINE PAIRING - LIMONCELLO

SEPTEMBER 25TH - 7:00PM  
\$130/ PERSON  
LIVE MUSIC WITH ROB REED  
HOSTED BY BISHOPS CELLAR  
(902) 444 1199