

Campania Café & Trattoria

Fall 2011 Wine Dinner



Tuesday, November 15th
6:30 pm

Four Course Wine Dinner

~ Complimentary glass of prosecco upon arrival ~

Appetizer Course: Bocconcini con salsa di Pomodoro Tiedpida

Fresh mozzarella poached in a tomato sauce with fresh basil and served with bruschette
Velenosi Brecciarolo 2008 (Sangiovese-Montepulciano)

Pasta Course: Papardelle al sugo d'anatra

An traditional dish of homemade ribbon pasta with a rich sauce of stewed duck
Col Di Lamo Rosso Di Montalcino 2007

Entrée course: Ossobucco alla Milanese

Veal shank braised, Milan style with white wine, extra virgin olive oil, spices,
served with shaved lemon gremolata topping
Tolaini Al Passo 2007

Dessert: Panna Cotta

a delightfully delicate traditional Piemontese custard pudding made with fresh vanilla bean
Malvira Brachetto 2010

\$49 per person (excludes tax and gratuity)

includes paired wine with each course

Please call for reservations 704.987.5111
or online www.campaniacafe.com