



*Porta Bella's
Pierpalo Wine dinner
Thursday, 6/21/18*

*Alessandro Pecorari of Pierpalo Wines will be presenting
5 Italian wines along with our four course meal.*

Crab and Coconut Dip

A delicious blend of lump crab meat, coconut milk, lime juice, sour cream and tarragon, served with crostinis and Italian bread.

Chopped Italian Salad

Romaine lettuce, roasted red peppers, salami, red onions, black olives and provolone cheese tossed in Italian dressing.

Apple Stuffed Chicken Breast

An eight ounce chicken breast stuffed with apples and cheddar cheese, topped with a white wine sauce. Served with oven roasted red potatoes and asparagus.

Chocolate Tartufo

Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

\$57

Gratuity and tax included

Please RSVP by calling 608-256-3186 by 6/17