

Capone's Cucina

is proud to invite you to its 6 course
Wine-dinner on Monday, July 25th at 7pm.

-1st course-

Appetizer

Calamari Picatta

Calamari steak topped with lemon capers sauce

Borgo Magredo Prosecco NV Veneto

-2nd course-

Bruschetta

Tomato bruschetta, eggplant bruschetta and assorted olive bruschetta

Feudi di San Gregorio Falangina 2009 Campania

-3rd course-

Ravioli con pesto e Pollo

Chicken and pesto filled ravioli's

Planeta La Segreta Rosso 2009 Sicilia

-4th course-

- Intermiso – Insalata -

-5th course-

Bistecca alla Fiorentina

Prime Rib eye steak, grilled and topped with

arugula tossed in balsamic vinaigrette

and shaved parmegiano reggiano.

Fantinel Cabernet Sauvignon 2008 Veneto

-6th course-

Cheese Plate

Castello Monaci Negroamaro 2007 Puglia

Make your reservation today!!!

Tel: (714) 593-2888

64.95 per person, plus tax & gratuity.

Reservation required