

Ristorante San Marco Wine Cicchetti

Featuring Disisa Wines of Sicily, Italy

PORTATA UNO ~ COURSE ONE

DISISA DALIAH CHARDONNAY

– 100% Chardonnay Grapes ~ A golden yellow color with a fruity bouquet with notes of honey and citrus fruit. A very persistent taste. –

COCKTAIL DI GAMBERI SU LATTUGA ROMANA FRESCA

– Gulf Shrimp Cocktail on a Bed of Fresh Romaine Lettuce –

PORTATA DUE ~ COURSE TWO

DISISA TERRA DELLE FATE

– 100% Fiano Grapes ~ A golden yellow and a fruity bouquet with notes of honey. A very persistent taste. –

RAVIOLI D'ARAGOSTA, POMODORINI FRESCHI E VODKA

– Savory Lobster Ravioli in a Fresh Cherry Tomato and Vodka Sauce –

PORTATA TRE ~ COURSE THREE

FEUDO DISISA VUARIA

– 100% Nero d'Avola Grapes ~ An intense ruby red with purple hues. A fruity bouquet with notes of cherry and raspberry. A taste that is full, persistent and harmonic. –

RISOTTO ZAFFERANO CON OSSO BUCO DA LATTE

– Saffron Risotto with Tender Braised Baby Veal Shank –

PORTATA QUATTRO ~ COURSE FOUR

DISISA TORNAMIRA

– 50% Syrah, 25% Merlot, 25% Cabernet Sauvignon Grapes ~ An intense ruby red color with purple hues. A fruity bouquet with notes of cherry and raspberry. A full, persistent and harmonic taste. –

SCALOPPINE VITELLO ALLA PARMIGIANA DI MELANZANE

– Two Traditional Favorites! Pounded Thin, Lightly Floured and Sautéed Veal along side Tender Slices of Eggplant Parmesan. –



Date: Monday, May 8, 2017

Reservations: 941-254-6565

Time: 6:30 PM

Cost: \$60 / Person