

trattoria
ABRUZZO



A
CURATED
WINE EXPERIENCE

— WINE DINNER —

— HOSTED BY —

DINO DELUCA
OF WINE MAKERS IMPORTS

*A four course experience featuring
refined seasonal cuisine artfully paired
with exceptional wines from the
REGIONS OF ABRUZZO & MARCHE.*

TUESDAY
MAY 12



6:00 PM

\$95
PER PERSON

LIMITED SEATING | RESERVATIONS REQUIRED

TRATTORIA ABRUZZO | NAPLES, FL



— RESERVE YOUR TABLE ON OPENTABLE —

— OR CALL 239.919.7682 —



M E N U

APERITIVO

Scrippelle con Broccoli Rabe

Delicately fried pizza dough topped with
broccoli rabe sautéed in garlic and olive oil

Paired with:

LA CANOSA

Verdicchio dei Castelli di Jesi
Superiore DOCG

ANTIPASTO

Polpette di Cacio e Uovo

Traditional Abruzzese polpette made of
Parmigiano and Pecorino, egg, and breadcrumbs
with parsley, served in a light cherry
tomato sauce

Paired with:

LA CANOSA

Offida Pecorino DOCG

PRIMO

Pappardelle al Ragù di Cinghiale

Handmade pappardelle with
slow-braised wild boar ragù

Paired with:

MARCHESI DE CORDANO

Montepulciano d'Abruzzo "Aura" DOC

SECONDO

Tagliere di Carne Mista

Selection of grilled meats and house sausage,
served with seasonal grilled vegetables
and roasted potatoes

Paired with:

MARCHESI DE CORDANO

Montepulciano d'Abruzzo
Riserva "Santumini" DOC



*Wines featured during the experience
will be available for purchase
following the dinner.*