

WINE AND DINE

LA CUCINA ITALIAN GRILL

1780 Chandlers Lane #11, Sunset Beach, NC

MONDAY, JANUARY 21, 2019

TWO SEATINGS - 5:30 AND 7:30

Tickets are advance reservations only - \$60, includes tax and tip
Wine Baskets Raffle

To make reservations call La Cucina Italian Grill at **910.579.9777**

*Four courses, each with a specially selected wine**

First Course

Bacon Wrapped Scallops served with our homemade carbonara sauce with onion, bacon and spinach

Hogue Pinot Grigio, Colombia Valley, Washington shows a complexity of melon, stone fruit, and fresh herbal aromas. It is fresh, with flavors of pear and guava, and has a rich mid-palate, a crisp finish

Second Course

Shrimp ala Vodka Grilled shrimp tossed in our homemade vodka sauce over penne pasta with roasted red peppers and fresh spinach

Mark West Pinot Noir, California is medium-bodied wine with black cherry, cola, strawberry, plum, and soft tannins

Third Course

Pork Osso Bucco with onion, celery and carrots served over whipped mashed potatoes

Fabre Montmayou Reserva Cab, Mendoza Argentina Intense red color. Exuberant nose with red and black fruit aromas and a hint of mint. On the palate it is fresh and well balanced, with a long finish and round tannins

Fourth Course

Chocolate Chip Cannoli crisp Italian pastry filled with sweet, creamy, chocolate chip filling

Maschio Prosecco, Brut, Italy Light straw yellow in color with a lively froth. Bouquet of white peach and orange blossoms. Fruit forward, with peach and almond flavors

*wine selection subject to change

TO BENEFIT THE **BRUNSWICK COUNTY LITERACY COUNCIL**