

Tuesday, July 28, 2025
6:00 pm
\$140 per person
(All Inclusive)



Limited seating available
Reserve now: (941) 383-1111
(Cannot be reserved online)

Amore Summer Wine Pairing Dinner

1 - Course

***Perrier-Jouet, Champagne, Grand Brut
Octopus Salad***

Cooked to tender octopus, sliced, with capers, red bell peppers, onion, and parsley, over arugula with balsamic vinaigrette

2 - Course

***Amarone Della Valpolicella Classico, Aldegheri *21
Veal Saltimbocca alla Romana***

Sautéed veal cutlets, layered with prosciutto and fresh sage, and served with a, with polenta burrata truffle cheese cake

3 - Course

***Stags' Leap Winery, Cabernet Sauvignon, Nappa *22
Tuscany Tagliata di Manzo***

Perfectly grilled Ribeye steak, sliced and served over a bed of arugula salad, finished with gorgonzola garlic sauce

4 - Course

***Vin Santo del Chianti Classico *20
Pistachio & Ricotta Cake***

Creamy and smooth combination of Ricotta and Pistachio cream, separated by sponge cake, served with Kiwi Lime glaze