

Ristorante Di Paolo

Wednesday October 18th @ 6:30

Antipasti:

Bresaola (cured beef from the Lombardy Region) with *Caprino* Cheese whipped with olive oil and fresh pepper, on a bed of greens with figs and lemon slices.

**Wine to be Announced*

Primi

Butternut and pumpkin squash *ravioli* in a maple sage cream sauce topped with pine nuts.

**Wine to be Announced*

Secondi

Seared striped bass on a bed of roasted tomato and *cannellini* beans topped with grilled eggplant and roasted peppers.

**Wine to be Announced*

Entrée

Grilled baby lamb chops with *pancetta* and rosemary *demiglace* over *parmesan polenta*.

**Wine to be Announced*

Dessert

Dark chocolate mousse pate with red-wine poached pear and caramelized hazelnuts.

**Wine to be Announced*

Cost

\$60.00 per person tax & gratuity not included.

The Shelburne Falls Wine Merchant, One State Street, Shelburne Falls MA.

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