

First Course - Salad

Mixed greens tossed with tomatoes, cucumbers, red onions, and shredded carrots with our house creamy Italian dressing on the side

Wine - Avissi Prosecco - Veneto, Italy

The name "Avissi" comes from the delightful fizzy sound the bubbles make as they rise in the glass. This prosecco is brilliant straw-yellow in color with a fine and persistent perlage. The nose offers fragrant aromas of honeysuckle with refreshing flavors of green apple and ripe pear, with a clean, fresh and delicate finish.

Second Course - Appetizer

Bacon wrapped scallops topped with a balsamic glaze

Wine - Juggernaut Pinot Noir - Russian River Valley, California

The Juggernaut Pinot Noir Russian River Valley 2021 is a stunning example of the varietal, with a complex yet approachable character that will delight wine enthusiasts and novices alike. From the moment you open the bottle, the aromas of ripe red fruit, floral notes, and a hint of oak will draw you in.

Main Course - Entree

Penne pesto with breaded chicken, spinach, onions, and roasted red peppers

Wine - Frescobaldi Castiglioni Chianti - Tuscany, Italy

Chianti Castiglioni is an intensely fruity wine. It has a bright ruby-red colour with tinges of purple. The bouquet is rich with aromas of cherry, blackberry and wild strawberry followed by elegant Mediterranean scents. On the palate, its soft, elegant and vibrant taste is immediately apparent. The finish is intensely and pleasantly aromatic.

Dessert

Tiramisu

Wine - Ceretto Arneis - Piedmont, Italy

With vibrant acidity and enticing aromas of green apple, Bartlett pear and orange blossom intertwined with subtle hints of almond.

Cocktail Hour: 5:30pm-6:30pm. Dinner begins at 6:45pm. \$65 per person. Tax + tip included.

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