



Wednesday
August 8, 2018

L'incontro Restaurant

2nd Wine Pairing

Menu

Wines

*1st Course * L'incontro cheese plate.
(Cala Nera Prosecco, Italy)*

*2nd Course * Fresh Maine lobster, shrimp, cherry
tomatoes, asparagus Risotto topped with grilled
scallops and finished in a lobster sauce.
(Villa Marin Sauvignon Blanc, Italy)*

*3rd Course * Roasted Red Pepper Soup Garnished with
sour cream and chives.*

(Chianti Classico Nabucco, Italy)

*4th Course * Grilled New York Striploin served with
roasted fingerling potatoes and roasted Portobello
mushrooms finished in a Barolo red wine reduction.
(Mate Brunello, Italy)*

*5th Course * Homemade tiramisu in a glass.
Ladyfingers dipped in coffee and Kahlua, layered with
Mascarpone cheese and dusted with cocoa powder.
(Ca Montebello Moscato, Italy)*

*\$75.00 Per person price
includes wine pairing.
For Reservations please
call:
863-676-7400*

www.lincontrofl.com



L'incontro
Italian
Restaurant

