

Marco Polo Ristorante
Wooden Ship Wine Imports Present A Wine Dinner
Prepared by Chef Bruno Milone

Wednesday March 10, 2010 7 p.m.

Upon Arrival

Stuzzichini della casa

Hot & Cold Hors D'oeuvres

*Prosecco, fiori di prosecco, made from the mind of Antonio Carpenè
Perfected by daughter Clara who created an innovation in a world of tradition
Intense perfume of acacia flowers and rose petal*

Antipasto

Capesante al dragoncello e vino bianco

Sea scallops tarragon and white wine over mache salad

*Sauvignon blanc Danoso, EVOLUTION a wine full of perfumes and agreeable flavours,
intense aroma of fresh cut grass, pleasant finish*

Primo Piatto

Pappardelle con stracotto & profumo di rosmarino

Homemade pappardelle, beef shortribs ragu, rosemary sauce

*Saro, Eloro Pachino, from Sicily with love 100 % nero D'Avola has a musky bouquet of chocolate and cocoa
With a desirable smooth and rich taste, hints of berries and plum long lasting elegant finish*

Secondo Piatto

Maialino di latte con funghi selvatici & borlotti

Baby Berkshire pork, wild mushroom & large beans

*Covo briganti, 100 % aglianico del vulture, gamey red and intense seductive bouquet.
Ripe cherry, cocoa powder and coffee beans smooth on your palate*

Dolce

Moro di Venezia

Warm chocolate tortino served with gelato al croccantino

*Braghetti d'Aqui, convento cappuccini, made since 17th century, this brachetto is lightly sweet
Strawberry-flecked and frothy, ideal with chocolate*

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345 Court Street, Brooklyn, N.Y. 11231

\$125 Per Person (Tax & gratuity Included) - For Reservations & Information Call 718-852-5015