

EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

March 3 & 4, 2017

Indigenous Italy

Bed, Breakfast & Dinner Package

* Lodging Fri & Sat

* \$100 dining certificate to Saturday's 6 course/6 wine dinner

* Full breakfast each morning

* Rates start at \$229 per night



INDIGENOUS ITALY

Saturday March 4, 2017 6:00 p.m. seating, \$75 per person

Italy, known for its broad variety of wine has more indigenous grape varietals than any other wine producing country. Art Lanciers, Level One sommelier with The Court of Master Sommeliers and Ambassador for Little Guy Wines, the fine wine division of Great Lakes Wine and Spirits, will navigate his way through indigenous Italy.

SARDINIAN FLAT BREAD PIZZA

Pesto, tomato, fresh mozzarella, arugula, extra virgin olive oil.

Cantina Pedres, Vermentino di Gallura, "Brino", Sardinia 2014

PORK SALTIMBOCCA

Loin of pork, prosciutto, sage leaves, parmesan, house made gnocchi.

Marchetti, Verdicchio dei Castelli di Jesi Classico, Marche 2015

ITALIAN WEDDING SOUP

Cannellini beans, escarole, meat balls.

Prunotto, Dolcetto d'Alba, Piedmont 2012

SEAFOOD ORECCHIETTE

Shrimp, mussels, clams, leek, red bell pepper, Sambuca cream sauce, garlic toast.

Corvo, Nero d'Avola, Sicily 2014

BEEF TENDERLOIN MEDALLIONS

Miscela of baby potato, root vegetables, caramelized red wine pan sauce.

Tiezzi, Rosso di Montalcino (Sangiovese), Tuscany 2014

LEMON POPPY PANNA COTTA

Almond ginger biscotti, fresh berries.

Lini, Lambrusco Bianco, "Lambrusca", Emilia-Romagna, Italy N.V.

DINNER RESERVATIONS ARE AVAILABLE TO NON-LODGING GUESTS

Tax, 20% auto gratuity and beverage (except for wine pairings) are additional

Price and menu items subject to change

Reservations made by ticket purchase (non-refundable)

269-857-5777