



Les Amis du Vin Utah

Invites You to An Italian Dining Experience

Osteria Amore

224 S. 1300 E, Salt Lake City, UT 84102

Sunday, October 6th at 4:30 PM

Tagliere:

Selection of Italian cheeses and meats served with local honey and marmalade.

Verdicchio Di Matelica

Cantina Valle Tritana – 2016

Zuppa:

Fresh mixed seafood served in a delicate tomato white wine sauce.

Matua

Sauvignon Blanc – 2018

Lasagna:

Traditional Bolognese lasagna, made with fresh spinach lasagna layers and slow cooked Bolognese ragu, bechamel and aged parmiggiano.

Castello Monaci

Primitivo Salento Piluna – 2017

Saltimbocca:

Thin sliced veal floured and topped with prosciutto crudo and sage leaf, slow cooked in butter white wine sauce.

Villa Antinori

Antinori – 2015

Dessert:

Surprise made with a lot of Amore

Coffee service

Come famished because it is a lot of food!!!!

Members \$75 and Guests \$82

Your Hosts: Rick and Shauna Sowles

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Directions To Osteria Amore:

Osteria Amore is located on 1300 East and 224 South. You might recognize this as the address of the old Aristo's Greek restaurant. There is parking on the street and in the parking lots of businesses that are closed on Sunday, for example, Wells Fargo across the street.

Rick and Shawna walked to the restaurant from the Trax "Red Line" University South Campus station.

It's only a couple of blocks. The stop times on Sunday afternoon for the South Campus station are:
4:02, 4:22, 4:42, 5:02, 5:22, 5:42, 6:02, 6:22, 6:42, 7:02, 7:22, 7:42, 8:02, 8:22, 8:42, 9:02, 9:22, 9:42, 10:02

