



LES AMIS DU VIN - UTAH

PRESENTS

A WINE PAIRED DINNER

AT

ROMA RISTORANTE

ON

SUNDAY, March 9, 2014 5:00 PM

APPETIZER

*Mozzarella Caprese on stick with homemade Grisini and Prosciutto di Parma
Served with a 2012 Inama Vin Soave*

OPENING COURSES

*Shrimp Spiedini with Risotto Primavera
Served with a 2012 Kris Pinot Grigio*

*Homemade Potato Gnocchi in Vegetarian Organic Kale - Besciamella Sauce
Served with a 2012 LaSalette Valpolicella*

MAIN COURSE

*Fresh mint crushed Lamb Chops with wild mushroom pine nuts cous cous
Served with a 2011 Fattoria Montepulciano*

DESSERT

*Olive Oil Almond Soft Biscotti, zabaglione sauce and fresh berries
Coffee Service*

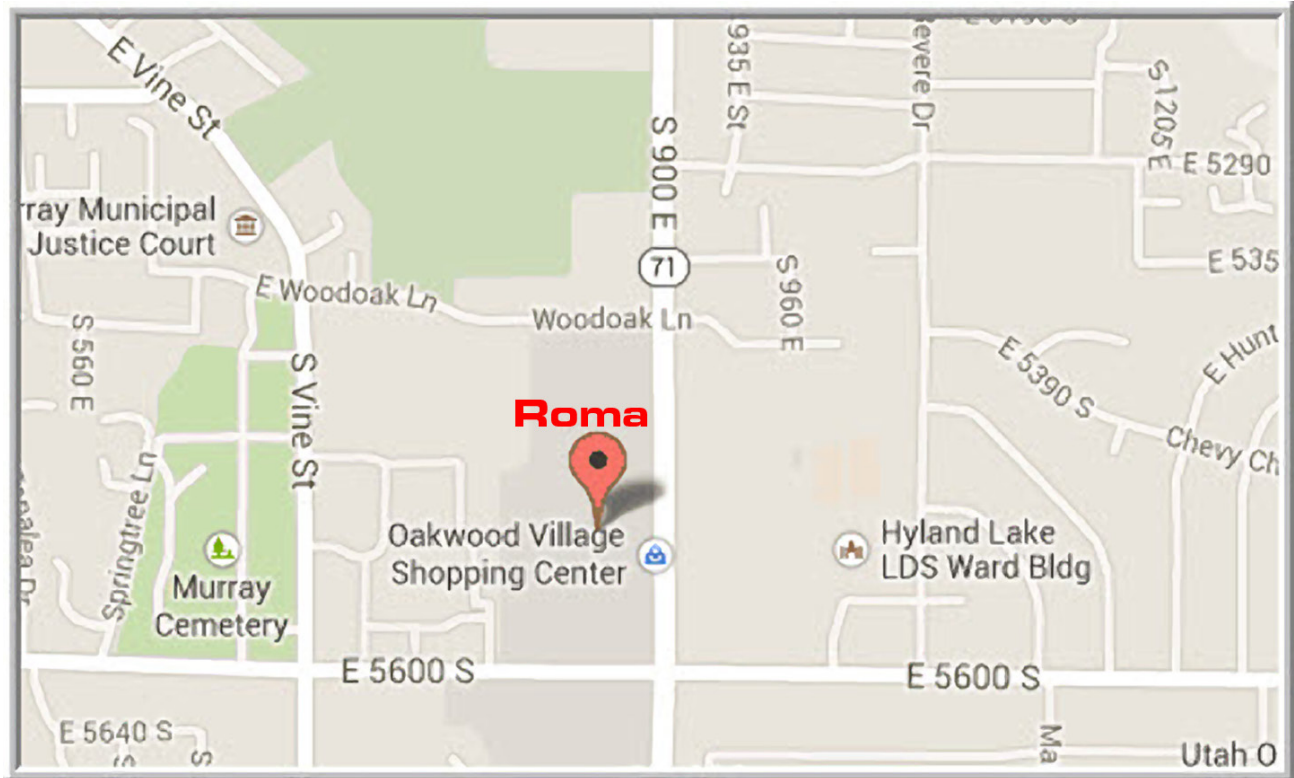


Members \$75, Guests \$82

*Your Host: Sophia Palmer
Roma Ristorante Owners,
Aida & Zjelko Ljubicic, will officiate*

Les Amis du Vin Utah





DIRECTIONS TO ROMA:

5468 South 900 East
Murray, Utah 84117
(801) 268-1017

Roma is located in the OAKWOOD VILLAGE shopping center
on 900 East and 5440 South on the west side of the street.
Roma is in the north-west end of the shopping center.

Les Amis du Vin Utah



And Roma Ristorante Presents Dinner and Wine Tasting...

Course 1

Mozzarella Alla Caprese cups with homemade grissini and prosciutto di Parma.

- Inama soave (2011) \$ 15.99

Course 2

Homemade potato gnocchi in green organic kale Besciamella sauce.

- Kris Pinot Grigio (2011) \$ 14.99

Course 3

Shrimp Spiedini with spring risotto primavera.

- La Salette Valpolicella (2011) \$ 15.99

Course 4

Fresh mint crusted lamb chops with wild mushroom cous cous and pine nuts.

- Fattoria Montepulciano (2011) \$ 15.99

Course 5

Soft Olive oil almond cake with zabaglione sauce.

- Dessert Wine

