

Bocelli

FAMILY WINES

Hors D'oeuvres

*Chef's Selected
Bocelli Prosecco*

First Course

*Acorn Squash Sforzato & Smoked Scottish Salmon
Bocelli Pinot Grigio*

Second Course

*Oxtail Handkerchief in a Sage, Butter & Amaretto Sauce
Bocelli Sangiovese*

Third Course

*Mustard Seed Crusted Alaskan King Salmon with Roasted Scallions
in a Fennel & Beet Jam
Podere Ciona Classico Riserva Chianti 2012*

Intermezzo

Fourth Course

*Duck Breast Involtino with Fava Beans & Pecorino Toscano
Poggionano 2014 Blend - Sangiovese, Malvasia & Cabernet Sauvignon*

Dessert

*Zabaglione Freddo with Wild Berries
La Perlina Moscato*

Experience Andrea Bocelli's Family Wines with La Locanda!

*Thursday, April 2nd, 2020
7:00pm*

- \$90 -

Reservations Required. (610) 353-7033