

# Castelli's Ristorante

Invites you to a

## Banfi Wine Dinner

**Tuesday, December 4 6:30 PM**

**\$95. per person plus tax and gratuity**

**Reservations call 760-773-3365**

**Reception:**

**Prosecco**

**First Course:**

### **Shrimp Scampi**

Tender shrimp, marinated in extra virgin olive oil, fresh garlic & sautéed in a sauce of white wine, lemon & butter.

**Paired with 2017 San Angelo, Pinot Grigio**

**Second Course:**

### **Ravioli alla Bolognese**

Jumbo cheese & spinach filled ravioli, prepared in a sauce of diced tomatoes,

red wine, ground beef, mushrooms & grated parmigiana cheese.

**Paired with 2014 Belnero, Super Tuscan**

**Third Course:**

### **Filet Mignon**

Petite filet medallion topped with dolce gorgonzola cheese.

Served with braised asparagus

**Paired with 2015 ASKA Super Tuscan**

**Fourth Course:**

### **Osso Bucco**

On- bone veal shank, braised all day and served on a bed of mushroom risotto, topped with veal demi-glaze, fresh onion, celery & carrots.

**Paired with 2013 Brunello di Montalcino**

**Fifth Course:**

**Chocolate Mousse with fresh berries**