

PLEASE JOIN US FOR

A Taste  
OF  
Italy

WINE DINNER

MONDAY, DECEMBER 11 | 6:30PM

TO START

APPLE & PEAR SALAD

roasted apple, pickled pear, arugula, radicchio, candied walnut, ricotta salata, champagne vinaigrette

PAIRED WITH

Kettmeir Pinot Grigio, Trentino Alto Adige, IT

SECOND

STEAK CARPACCIO

pickled onion, evoo, pesto, olive tapenade, mixed greens, peppercorn vinaigrette, chive crostini

PAIRED WITH

Lamole di Lamole Maggiolo Chianti Classico, Tuscany, IT

MAIN  
(CHOICE OF ONE)

GRILLED SWORDFISH

butternut squash risotto, garlic roasted broccolini,  
dried apricot and pine nut crumble gremolata

PAIRED WITH

Mesa Prima Bianco Vermentino, Sardina, IT

OR

SEARED LAMB CHOPS

eggplant caponata, spicy tomato sauce,  
soft parmesan polenta, pomegranate seeds, orange zest

PAIRED WITH

Donnafugata Tancredi, Terre Siciliane, IT

TO END

ESPRESSO TIRAMISU

house made lady fingers, cream, dark chocolate

PAIRED WITH

Ruffino Moscato d'Asti, Piedmont, IT

\$95  
PERSON  
+ Tax + Gratuity

{B}  
BURTONS  
GRILL & BAR

RSVP  
703-922-1730  
Limited Seating with  
Some Communal Tables