

PEPPERONI *Grill*

5620 W MEMORIAL ROAD, OKC
Tuesday, January 14th , 2025 6:30 PM
\$75 Per Person + Tax & Gratuity

First Course

SAUSAGE GNOCCHI FLORENTINE SOUP

In creamy sun-dried tomato broth.

BARONE FINI PINOT GRIGIO

Alto Adige, Italy

Delicate floral aromas & notes of lemon. Honeydew & ripe apples balanced on the palate by bright acidity & warm minerality.

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Second Course

CANNELLONI

Stuffed with butternut squash, ricotta, kale & Parmesan with a lemony sage brown butter sauce.

MONROSSO CHIANTI

Chianti DOCG, Italy

Bouquet of intense ripe red berry aroma. Flavors of cherry, plum & touch of earthiness. Pleasant acidity, lingering finish.

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Third Course

SEARED GROUPER

Savory sauce sabayon, trout roe, chive & dill.
With charred winter greens.

SANTA CRISTINA ORVIETO

Central Italy

Aromas of citrus, lily & dried gravel. Palate opens with vibrant orchard fruits & a refreshing, bright finish.

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Fourth Course

PANETTONE BREAD PUDDING

With dark chocolate & finished with orange crème anglaise & vanilla bean ice cream.

FREIXENET ASTI DOCG

Piedmont, Italy

Pronounced grape, lemon blossom & orange peel aromas. Ripe peach, apricot & hints of honey. Bright acidity, refreshing finish.