

Fratello's

Invites you to a
Wine & Dine Event

Indulge in five courses of exquisite cuisine
Creatively composed by our team of chefs
Complemented with a series of Banfi wine
Pairings presented by Mike Sullivan

Thursday, February 16, 2017 6:30pm

\$60.00 per person*

Subject to 9% NH Meals Tax & 18% Service Gratuity

RSVP by Feb 13th as seating is limited

603-641-6776 banquets@fratellos.com

Fratello's ∞ 155 Dow Street ∞ Manchester, NH 03101



MENU

Let your palette dance along notes of chocolate
while you sip and savor.

***Roasted White Chocolate,
Cauliflower & Fennel Soup***



***Arugula Salad, Candied Pecans,
Lavender Roasted Beets, Fried Feta,
drizzled with Choco-pom vinaigrette***



***Seared Diver Scallop atop Creamy
Risotto***



***Braised Cocoa Short Ribs, White
Polenta Cake, Roasted Root
Vegetables***



***Mocha Panacotta topped with
Apricot & Pistachio Biscotti & a
Citrus Honey Polenta Cake***

PAIRINGS

***Banfi San Angelo Pinot Grigio,
Tuscany***

Fresh, fruit forward bouquet with notes of pear,
peach, anise, and honey.

Banfi Centine Rose, Tuscany

Fresh bouquet with hints of woodland berries
Dry with rich berry flavors.

***Banfi Le Pettogola Vermintino,
Tuscany***

Crisp and delightfully fresh with an intense
fruit-forward bouquet of exotic fruit and spices

Banfi Rosso di Montalcino, Tuscany

Fresh bouquet with typical varietal
characteristics of violet, cherry, and plum

Banfi Rosa Regale, Tuscany

aromatic bouquet with hints of raspberries,
strawberries and rose petals. A fresh raspberry
taste, with crisp acidity