

COAST TO COAST

A SUMMER IN ITALY

AT

HARRY'S

Continental Kitchens

FIVE COURSES PAIRED WITH REGIONAL WINES
AND ITALIAN-INSPIRED DISHES

THURSDAY, JUNE 26 | 6:00PM

\$150 PER PERSON (GRATUITY INCLUDED)

MENU 

HARRY'S

Continental Kitchens

ON THE MENU

FIRST COURSE

hot antipasto – sausage stuffed mushroom, carozza with capers
and anchovy, clam oreganata, eggplant rollatini

TIEFENBRUNNER, PINOT BLANC, MERUS, ALTO-ADIGE, 2023

SECOND COURSE

bucatini pescatore – lobster, shrimp, scallop, mussels, cherry tomato,
olives, white wine lemon butter caper sauce

NICOSIA, ETNA BIANCO, 'LENZI DI MONTI', SICILI, 2022

THIRD COURSE

wild boar ragu – red wine, roasted tomatoes, herbs, lemon her polenta cake, fresh ricotta

GIUSEPPE CORTESE, BARBARESCO, PIEDMONT, 2021

FOURTH COURSE

stuffed veal tenderloin – prosciutto, fontina cheese, baby spinach, wild mushroom risotto, natural au jus

LIBRANDI, GRAVELLO, CALABRIA, 2021

FIFTH COURSE

limoncello tiramisu – sponge cake, whipped mascarpone, lemon curd

PINK CHANDELIER, ACQUA DI CEDRO BLOOD ORANGE OLEO SACRUM, BUTTERFLY BLOSSOM GIN

CHEF DE CUISINE IAN CLARK | SOUS CHEF BRUNO MANDICA

525 ST. JUDES DRIVE • LONGBOAT KEY, FL 34228