Maria's
NEIGHBORHOOD • ITALIAN • KITCHEN
SINCE 1972

V.I.P. Wine & Dine Box Dinner

First Quarter

Rosemary Focaccia– freshly baked dough spread with olive oil garlic & rosemary

Bruschetta– fresh tomatoes, basil, extra virgin olive oil & chopped garlic, served on grilled garlic crostini and drizzled with balsamic reduction

Chopped Italian Salad– lettuce, tomatoes, carrots, olives, cucumber, chickpeas, pepperoncini, mozzarella & our Italian dressing

Chicken Parmigiana– crispy chicken breast, topped with marinara, parmesan and mozzarella & served with pasta marinara

Tiramisu– homemade sponge cake soaked with espresso & layered with sweetened mascarpone & marsala wine custard topped with Belgian chocolate shavings

Second Quarter

Rosemary Focaccia– freshly baked dough spread with olive oil garlic and rosemary

White Truffle Arancini– (Italian for orange) this Italian snack consists of a ball of Arborio rice with an outside texture that looks like an orange! We make it with white truffle infused risotto, deep fried and topped with parmesan and parsley.

Traditional Caesar Salad– romaine hearts with hand torn croutons, shaved parmesan and our homemade Caesar dressing (no preservatives!)

Beef Braciole *A Classic*– Thin slices of beef with a savory filling slowly braised in a wine-infused tomato sauce, served with Rigatoni pasta

OR

Eggplant Parmesan with side of Pasta Pomodoro

Tiramisu– homemade sponge cake soaked with espresso & layered with sweetened mascarpone & marsala wine custard topped with Belgian chocolate shavings

Wine pairings suggested by Master Sommelier Michael Jordan:

•Pinot Grigio Benvolio •Chianti Classico Tenuto DI Arceno
•Prosecco Split Benvolio •Pinot Gris
•Williamette Siduri Pinot Noir
Matanzas Creek Bennet Valley •Sauvignon Blanc •Merlot

Third Quarter

Rosemary Focaccia– freshly baked dough spread with olive oil garlic & rosemary

Bianchi Pizza– handmade pizza dough topped with fresh sautéed spinach, garlic & mozzarella

Greek Salad– Fresh romaine hearts, feta, red onions, kalamata olives, cucumber & tomatoes in our homemade balsamic vinaigrette

Chicken Scaloppini– Tender chicken breasts (2) sautéed with fresh mushrooms & marsala wine, served with grilled broccoli and creamy mashed potatoes

OR

Gnocchi Pomodoro With Mushrooms– Classic Italian potato dumplings with our homemade Pomodoro sauce and fresh cremini mushrooms, dusted with dried porcini

Dessert– Apple Crumble or American Philadelphia Cheesecake

Fourth Quarter

Crab Cakes– lump crab meat & lemon aioli atop baby mix organic lettuces

Caprese Salad– fresh mozzarella, vine-ripe tomatoes, basil, extra virgin olive oil with balsamic vinegar reduction atop baby mix organic lettuces

Short Rib Tortelloni– fresh made tortelloni filled with beef short rib and tossed in a porcini and wild mushroom portobello ragu, finished with Parmigiano Reggiano

OR

Mushroom Risotto– tender wild mushrooms, imported risotto finished with pecorino & parmesan cheese

Molten Chocolate Cake– gooey rich Belgian chocolate center surrounded by a light and fluffy chocolate cake