

Castelli's Ristorante

Is presenting a

Celani Family Wine Dinner

Hosted by Tom & Vicki Celani

Wednesday, April 19 6:30 PM

\$100. per person plus tax and gratuity

Reservations call 760-773-3365

Reception

Prosecco

First Course:

Scallops

Jumbo sea scallops, seared & served on a bed of saffron risotto

Paired with Celani ,Napa 2014 Chardonnay

Second Course:

Ravioli alla Bolognese

Jumbo cheese and spinach filled ravioli served in a sauce of diced tomatoes, red wine, ground beef, mushrooms & grated parmigiana cheese.

Paired with Celani ,Napa 2014 Siglo Merlot

Third Course:

Veal Saltimbocca

Thinly pounded veal, rolled and stuffed with prosciutto ham, sage leaves and spinach. Served with a buerre blanc.

Paired with Celani, Napa 2013 Tenacious

Fourth Course:

Filet Mignon

Filet medallion with a warm butter sauce

Served with braised asparagus.

Paired with Celani, Napa 2014 Cabernet Sauvignon

Fifth Course:

Fresh Berries with Crème Fraiche

Paired with Celani, Napa 2016 Rose

For more info go to celaniwines.com

& markheroldwines.com