



Jimmy V's Steakhouse & Tavern,
Chef Michael Broyer & Manuel Magnoni
Present an
Italian Wine Tasting & 4 Course Dinner
\$68/guest
(not including tax & gratuity)

Wednesday, August 26, 2009

7:00pm
Limited Seating
Reservations Only

MacGregor Village Shopping
Center
107-131 Edinburgh S. Drive
Cary, NC 27513
919.380.8210
jvsteakhouse@bellsouth.net

Please call after 1:00pm
Monday - Friday for Registration
If you are attending with other guests,
please let us know so we can seat you
together.

No refunds or credits will be issued for
cancellation after
Saturday August 22

Reception

Ri Ondo Prosecco
Sparkling Wine

Antipasto

Carpaccio di Cernia Della North Carolina con Pomodoro Vinaigrette
North Carolina Red Grouper Carpaccio with Tomato Vinaigrette

Wine: Alovini Greco 2008 (Basilicata)
*Aromatic & Smooth White Wine with Great Minerality with a Core
of Apple and Pear Flavors*

Pasta

Tortellacci di Vitello con Salsa di Pomodoro e Basilico
*Jumbo Tortelloni stuffed with Braised Beef & veal, Vegetables,
Herbs, & Grana Padano Cheese Topped with Tomato-Basil Sauce*

Wine: Ruggeri Corsini Barbera D'Alba 2007 (Piemonte)
*Deep Red Wine that Boasts a Rich Palate of Dense Fruit, Violets,
Mint & Licorice*

Portata Principale

Filletini di Manzo con Gamberi
*Grilled Tenderloin Tips & Two Prawns Baked Sicilian Style &
Served with Lemon-Scented Rice*

Wine: Cantina del Pino Barbaresco Ovello 2004 (Piemonte)
*Exceptional Red Wine Expressing Dark Fruit, Toasted Oak &
Balsamic Nuances*

Dolce

Torta di Cioccolato con Salsa di Lampone Nero
Italian Dark Chocolate Torte with Black Raspberry Sauce

Wine: Stefano Accordini Recioto 2004 (Veneto)
*Deep Red Wine Packed with the Essence of Jammy Dark Fruit,
Chocolate, Spices & Blackberry Liqueur*