

Harry's Savoy Grill's
Northern Italian Wine Dinner

Thursday, February 23, 2012
6:30PM

Antipasto

Cicheti - Marinated Fresh Anchovies
Caramelized Figs wrapped in Prosciutto, Balsamic Syrup
Salami & Salumi with Peppers and Artichokes
Grilled Marinated Octopus

First Course

Fritto Misto - Fried Squid & Vegetables
Sweet & Sour Caramel Sauce

Second Course

Seared Mediterranean Branzino,
Porcini Risotto, Grilled Treviso

Third Course

Barolo-braised Lamb & Fresh Linguini
Peas and Carrots

Fourth Course

Grilled Wild Boar Chop
Braised Escarole, Polenta Dumplings with Speck

Fifth Course

Ricotta Cheesecake,
Blackberry Compote, Sugared Almonds

For more information or to make reservations,
contact Nikki Farley at 302-475-3000 (nikki@harrys-savoy.com)