

The Godfather

COPPOLA WINE DINNER

Antipasti

SALUMI- soppressata, prosciutto, bresaola

CILIEGINE MOZZARELLA,
CHERRY TOMATO, BASIL, BALSAMICO

FONTINA STUFFED ARANCINI

Sofia Blanc de Blancs Monterey County 2018

Primo

“SLEEPS WITH THE FISHES”

dayboat red snapper with cannellini beans,
watercress, olives, garlic, orange agrumato

*Francis Ford Coppola 'Director's Cut'
Chardonnay Russian River Valley 2018*

Secondo

VEAL MARSALA

with wild mushrooms, leeks,
gnocchi & parmigiano reggiano

Francis Ford Coppola Pinot Noir Oregon 2020

Terzo

CLEMENZA'S MEATBALLS

sausage, spaghetti & sunday sauce

*Francis Ford Coppola 'Director's Cut'
Cabernet Sauvignon Alexander Valley 2018*

il Quarto

“LEAVE THE GUN, TAKE THE CANOLLI”

Cannoli Duo: Pistachio and Classic Amaretto
Chocolate Bark: candied ginger, dried cherries,
and pumpkin seeds

*Francis Ford Coppola 'Director's Cut Cinema'
Red Blend Sonoma County 2017*

