

MARCELLO'S
Restaurant & Wine Bar

A TASTE OF COVINGTON | May 6 & 7 Vintner Dinners

WELCOME

La gioiosa, 'asolo' Prosecco millesimatto

ZUPPA

RoASTED CORN BISQUE, FRESH CRABMEAT, BRIOCHE TOAST, CALABRIAN chili CREMA,
MICRO BASIL

Vino: MASTROBERARDINO, LACRYMA CHRISTI
BIANCO VESUVIO

PASTI

LOBSTER RAVIOLI, TARRAGON CITRUS BUTTER, HEIRLOOM TOMATOES, ASPARAGUS
Vino: fattoria sardi, sangiovese rose'

PRIMI PIATTI

OREGON BLUE CHEESE & DRIED FIG TORTA
WALNUTS, HERBED HONEY,
ORANGE BALSAMIC reduction

Vino: cotarella, 'sodale' merlot

SECONDI PIATTI

HOUSEMADE PORCHETTA, AMARONE & CURRANT DEMI GLACE, FRESH GNOCCHI,
SAGE BROWN BUTTER

Vino: Remo Farina, Amarone
della valpolicalla

Dolce

ZEPPOLI di san giuseppe,
LEMON PASTRY CREAM, MACERATED STRAWBERRIES & CHERRIES

VINO: medici ermete, Lambruso

\$140 per person. | Reservations @ marcelloscovington.com