

GLOW

WINEMAKER DINNER | IRMA ULISSE MARTIN
Thursday, October 24th at 630pm

Pumpkin Prosciutto Soup Sips
Fig, Hazelnut and Gorgonzola Bruschetta
Polenta Crusted Squid with Gremolata Aioli
PECORINO FRIZZANTE

Tagliatelle con Pesce – house made pasta with seared gulf
red snapper, grouper, fresh tomato, basil and parmesan
TREBBIANO D'ABRUZZO 2011

Pancetta di Maiale - braised local pork belly with wild
mushroom risotto and porcini broth
MALVASIA 2007

Agnello da Latte Arrosto – roasted lamb shoulder with
cinnamon, rosemary and garlic with butternut squash
SANGIOVESE 2011

Pinoli Torta – pine nut cake with poached autumn fruit
and whipped mascarpone cream
MONTEPULCIANO D'ABRUZZO SIGNATURE 2009

Coffee and Tea

\$75 per person plus tax and gratuity

FOR RESERVATIONS PLEASE PHONE 361.727.2644
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