



Spiedini  
FIAMMA  
ITALIAN BISTRO

# Wine Dinner

Tuesday, May 21, 2024 • 5pm

4-Course Wine Pairing Dinner • \$115 per person, plus tax & gratuity

## Menu

### WELCOME WINE

Santa Margherita, Prosecco di Valdobbiadene Superior

### ANTIPASTI

Market Lettuce | Main Lobster | Cherry Bomb Radish | Citronette

#### Wine Pairing

Masi, Delle Venezie Pinot Grigio Masianco

### PRIMI

Duck Confit Zlikrofi | Brown Butter | Cinnamon | Clove | Star Anise

#### Wine Pairing

Michele Chiarlo, Barbera d'Asti Le Orme

### SECONDI

Beef Filet | Pomme Duchesse | Spinach Pudding | Cipollini Onion | Sauce Perigourdine

#### Wine Pairing

Lamole di Lamelle, Chianti Classico Riserva

### DOLCE

Torta di Pesca (*Peach Torta*) | Pior di Latte Gelato | Almond Crumble

#### Wine Pairing

Moscato d'Asti

Space is limited.

Book today by calling Spiedini Fiamma  
at 702-869-7790 or contact your  
Executive Casino Host

