

# Monteaux's Public House

## "COUNTRY SPECIALS"

**Our "country specials" feature ingredients, flavors  
or traditional recipes from different regions around the world!**



### **Verdicchio Classico**

MARCHETTI '09 ~ Italy (D.O.C.) This thinking person's Pinot Grigio (no idea what this really means) is all free-run juice (no pressing) so only the ripest grapes are used. 8.00 24.00

### **Chianti**

POGGIO VIGNOSO '08 ~ Italy (D.O.C.G.) An exceptionally food-friendly wine that can be enjoyed with virtually anything. Would pair well with red meat or mushroom risotto! 7.50 23.00

### **Italian Mixed Olives**

5.00

### **Sole Saltimbocca**

With risotto cakes, grilled asparagus & tomato lemon sauce 17.00

### **Homemade Bolognese Sauce**

With veal, beef & pork simmered with wine & milk over orecciette. 16.00

**SAVE THE DATES!**

**Friday (Nov. 26) & Saturday (Nov. 27)**

**LA FESTA DEL RINGRAZIAMENTO (Thanksgiving Dinner in Italian)**

**Get your reservation early!**

## SAVE ROOM FOR DESSERT!

Please see table menu for the complete dessert menu!

**Chef's Choice Crème Brulee or Seasonal Cobbler**

 **Chocolate Mousse**

**Bourbon Bread Pudding**

 **Chocolate Oblivion Truffle Torte**

**Hot Fudge Brownie Tower**

**The Trump Brownie Tower**

 Item can be prepared Gluten-free upon request.