JOIN US AT THE ROOT CELLAR FOR AN

# ITALIAN NEW YEAR'S EVE FARM DINNER

## DECEMBER 31, 2015 • 6:30 PM

### ARANCINI
Sicilian rice balls stuffed with peas and mozzarella,
coated with breadcrumbs and fried

### BLOOD ORANGE, BEET AND FENNEL SALAD
Popular salad from Palermo, Sicily

### TORTELLINI EN BRODO
Classic tortellini from Bologna, served in a rich chicken broth

### BRASATO AL BAROLO
Traditional dish of the Piedmonte Region of Italy
Slow cooked braised beef and Barolo wine

### POLENTA
with almonds and Gorgonzola

### ROMAN-STYLE FRIED ARTICHOKES

### CHOCOLATE GLAZED GIANDUIA MOUSSE CAKE
Sumptuous dense cake of chocolate and hazelnuts

## $55 PER PERSON, INCLUDES WINE PAIRING
## RSVP TO 919.967.3663

750 MARTIN LUTHER KING JR. BLVD. CHAPEL HILL
www.rootcellarchapelhill.com