



Schultheis'  
Lunch  Dinner

## Carriage House Restaurant

*You're invited to the Carriage House Restaurant  
located in East Greenville, on Rt. 29 for A ....*

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*Wine Tasting Featuring Tuscan Cuisine  
Six courses, Saturday March 13<sup>th</sup>, 2010*

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*Hors'oeuvres start at 6:30*

### *ANTIPASTA TABLE FEATURING:*

- ~ GRILLED & MARINATED FRESH VEGETABLES ~*
- ~ ROASTED RED PEPPERS STUFFED WITH TUNA ~*
- ~ MARINATED CALAMARI SALAD ~ ARTICHOKE SALAD ~*
- ~ MUSSELS FRA DIABLO ~*
- ~ ASSORTED FRUIT & CHEESE & MEATS ~*
- ~ FRESH BABY MOZZERELLA & TOMATO SALAD ~*

*and much much, More!*

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*Sumptuous dinner served at 7:00*

*Farfalle Fromaggio*

*Farfalle pasta Served with four cheese topped with  
pistachios nuts*

*Insalata Di Spinaci*

*Tender spinach leaves, crumbled gorgonzola,  
pine nuts, with a warm pancetta dressing*

~~~~~ *Intermezzo* ~~~~~

*Saltimbocca Di Pollo*

*Sautéed chicken breast in a sage demi-glace  
topped with parma prosciutto*

*OR*

*Chilean Sea Bass*

*Sautéed fresh Chilean Sea Bass finished  
In a tomato saffron broth*

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## *Dessert Table*

*ITALIAN DESSERTS  
CANNOLI, CREAM PUFFS, TIRAMISU,  
LEMON TORTE, FRESH FRUIT  
AND CHEESE, ASSORTED ITALIAN COOKIES  
ALMOND RUM CAKE  
FRESH STRAWBERRIES WITH ZABAGLIONE  
SAUCE*

*\$58.00 per person*

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*Sales tax and Gratuity's not included,  
Limited seating, Pre-reservations Requested.*

*Beautiful Live strolling accordion Music, Great  
Food, & Wine to compliment the perfect evening!*



## *FEATURED WINE*



*Gina, Dave and friends enjoying the wine!*



*(Served with each course)*

### *2010 Listing*

*Castiglione Chianti served (Appetizer courses)*

*Montevina Pinot Grigio (Salad course)*

*Château St. Michele Riesling (Pasta course)*

*Souverain Chardonnay (Dinner course)*

*Feudo Arancio Pinot Noir (Dinner course)*

