



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



TUTTO VINO

7178 Muirfield Drive, Dublin 43017
614-799-9222 tutto-vino.com

three-course Dinner - \$20.10 per diner
tax, gratuity and beverage are not included

FIRST COURSE

CHEESE PLATE WITH CHOICE TO TWO CHEESES

Cheeses are cut to order and are served with fruit, candied walnuts and flatbread crackers.

SECOND COURSE (CHOOSE ONE)

PEAR AND GOAT CHEESE SALAD

Spring Mix, fresh pears, goat cheese, walnuts, lemon champagne dressing

HOUSE SALAD

Mixed greens, bleu cheese, dried cranberries, candied walnuts, maple dressing

THIRD COURSE (CHOOSE ONE)

PORK TENDERLOIN

with Carmelized Onion and Apple Compote

EGGPLANT ROLLATINI

with Marinara Sauce

BLACKENED SCALLOPS

with Mango Salsa

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING