



January 22, 2007  
FOR IMMEDIATE RELEASE  
Press Invite

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Taste of Venice Wine Dinner  
*Celebrate Carnevale at Ristorante Luigino*

**WHO:** Chef Carmine Marzano of Ristorante Luigino

**WHAT:** Five Course Venetian Dinner, wine pairing and live entertainment

**WHERE:** Ristorante Luigino  
1100 New York Ave., NW  
(Corner of 12<sup>th</sup> & H Streets)

**WHEN:** Thursday, February 1, 2007

**COST:** \$62.50 (*exclusive of tax and tip*)

**RSVP:** For reservations, please call 202-371-0595

**Taste of Venice Menu**

***INSALATA DI RADICCHIO GRANCHIO E MELE VERDI***

Crab meat salad with radicchio, granny smith apple and garlic bread

2005 SOAVE CLASSICO DOC "VIN SOAVE"

***RISOTTO AL NERO DI SEPPIA***

Carnaroli rice with black ink, green peas and roasted cuttlefish

2005 PINOT GRIGIO COLLIO MARCO FELLUGA

***SCAMPI DORATI***

Gratin langoustines served with Tajerin garlic, olive oil and peperoncino

2005 GEWURZTRAMINER

***INTERMEZZO***

Sorbetto di Limone con Grappa

Lemon Sorbet with Grappa

**Taste of Venice Menu – cont'd**

***PETTO D'ANATRA ALLA GRAPPA***

Sautéed breast of duck served over white polenta, grappa sauce and steamed asparagus

2003 LAGREIN PRAEDIUM

***DOLCE***

Tirami Su versione nuova

New version of Tirami Su in Chocolate cup

PROSECCO VALDOBBIADENE BRUT

**\$62.50**

*(Exclusive of tax and tip)*

**MORE INFO:**

*Winner of 2007 Zagat Restaurant award, Ristorante Luigino is a classic Italian Trattoria specializing in Italian Northern Cuisine ~ a downtown preference for authentically Italian for over 15 years, located in the heart of Penn Quarter and the Washington Convention Center at 1100 New York Ave., NW (Corner of 12<sup>th</sup> & H Streets). Visit us at [www.luigino.com](http://www.luigino.com). Phone: 202-371-0595.*

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