

Welcome to  
**TRICK OR WINE**

FIRST COURSE

“Mozzarella Eye Balls”

Mozzarella eye balls, prosciutto di Parma,  
Italian olives, pesto oil

Wine Pairing: STORYPOINT, Chardonnay

SECOND COURSE

“Skeleton and Pumpkin”

Chianti braised short ribs, crimini  
mushroom sauce, sautéed spinach. Served with  
gnocchi, walnuts, creamy pumpkin sauce

Wine Pairing: PASQUA, Chianti

THIRD COURSE

“Vampires Blood”

Blood orange sorbet, almond biscotti, fresh mint

Wine Pairing: ROSADO DEL MALBEC, Rose

\$49

\$59 with all suggested wines. Each wine tasting is 3 ounces.

Reservations Required.

Please call 310-326-3354 or go to [GaetanoOnline.com](http://GaetanoOnline.com)

*Gaetano's*  
RESTAURANT