



WINE & FOOD WINTER FESTIVAL

13th Jan to 29th Jan

APPETIZERS

GFI SELECTION PLATTER

Ham, salami, capicola, two cheeses, crackers and green olives. Pairs with: Pinot Noir or Sauvignon Blanc.

NEW ENGLAND CLAM CHOWDER

Creamy clam chowder garnished with fresh herbs and crispy oyster crackers. Pairs with: Chardonnay.

BACON PARMESAN FRIES

Golden fries topped with bacon, Parmesan, and parsley. Pairs with: Prosecco.

ENTRÉES

PORK OSSOBUCO WITH SOUP OR SALAD

Braised pork served over risotto and seasonal vegetables. Pairs with: Cabernet Sauvignon.

GRILLED SWORDFISH STEAK WITH SOUP OR SALAD

Swordfish topped with lemon-caper butter, accompanied by wild rice and seasonal vegetables. Pairs with: Chardonnay.

PORTOBELLO MUSHROOM RISOTTO (VEGETARIAN) WITH SOUP OR SALAD

Creamy risotto with Portobello mushrooms, white wine, and Parmesan. Pairs with: Pinot Noir.

ROASTED TURKEY PLATE WITH SOUP OR SALAD

Tender roasted turkey served with stuffing, mashed potatoes, and seasonal vegetables. Pairs with: Cabernet Sauvignon.

DESSERTS

DARK CHOCOLATE CAKE

Warm chocolate cake with a molten center, served with vanilla bean ice cream. Pairs with: Port.

GRAPE NUT PUDDING

Classic custard dessert with crunchy grape nuts, topped with a light caramel drizzle. Pairs with: Riesling.

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