

LCCC ALUMNI ASSOCIATION PRESENTS

Wine Dinner at Grotto Pizza

Featuring premium Italian wines from F. Magnotta Wines



STARTER • Bruschetta & Rocchina Prosecco

Chopped tomatoes, onion, garlic, and basil served with toasted ciabatta bread, paired with the crisp minerality and lush bubbles of Rocchina Prosecco from Veneto, Italy.

FIRST COURSE • Hawaiian Pizza & Clic Sauvignon Blanc

A white pizza with pineapple and ham, paired with the gentle grapefruit and herb flavors of “Clic” Sauvignon Blanc from Piedmont, Italy.

SECOND COURSE • Pizza Margherita & Rocco Sangiovese

An Old World Italian classic made with tomatoes, cheese, fresh basil, olive oil, and garlic, paired with the bright, ripe cherry flavor and fresh finish of Rocco Maremma Toscana Sangiovese from Tuscany, Italy.

THIRD COURSE • The Meathead & San Felo Balla La Vecchia

Pepperoni, bacon, and sausage make this a meat lover’s pizza, paired with the “Super Tuscan” San Felo “Balla La Vecchia” Cabernet/Merlot blend.

FOURTH COURSE • Cajun Shrimp & Terrabianca Moscato d’Oro

Whole shrimp with hot wing sauce, rosemary, garlic, and Cajun spices create a memorable pizza, paired with the balanced sweetness of Terrabianca Moscato d’Asti from Piedmont, Italy.

DESSERT • Blue Ribbon Dairy Ice Cream

Choose from eight flavors of local favorite Blue Ribbon Dairy Ice Cream.

VEGETARIAN ALTERNATIVES

Substitute either pizza for any course above. Please let our service staff know upon arrival.

VEGGIE PIZZA — Bianco-style pizza with fresh tomatoes, broccoli, mushrooms, red onions, black olives, spices, garlic, olive oil, and extra cheese.

VEGGIE RUSSO (*vegan-friendly*) — Cheeseless pizza with sauce, tomatoes, broccoli, mushrooms, black olives, red onions, spices, and fresh garlic.

Price per person: \$55

RSVP by contacting LCCC Alumni office: 570-740-0734 or online at www.luzerne.edu/alumni/grotto