

TODD JURICH'S **bistro**



Join us Friday, August 22nd 2025 for

A Summer's Night Italian Wine Dinner

Northern Italian vs Southern (Battle is On!)

with Special Guest & Somms Megan Jones (Robins Cellars) vs Ian Honaker (WineBow)

~ Antipasto ~

Summer Prosciutto & Melon

ciliegine / chestnut honey / vincotto / mint

~ OBX Bluefin Tuna Crudo ~

shaved Italian caviar "Bottarga" / white peach / avocado / cucumber / lemon mosto olive oil

LaLuca, Prosecco (NV) ~ Veneto, Italy

Argiolas "Costamolino" Vermentino di Sardegna (2023) ~ Sardinia, Italy

~ Ravioli Quadro Formaggio Cacio e Pepe ~

sage brown butter / black pepper / young pecorino

Marchetti, Verdicchio dei Castelli di Jesi Classico (2022) ~ Marche, Italy

Cantine Nicosia "Lenza di Munti" Etna Bianco (2022) ~ Sicily, Italy

~ Braised Veal Short Ribs Ragù ~

red wine / cipollini onion / porcini / slow roasted polenta / summer truffles

Cesari, Valpolicella Classico (2022) ~ Veneto, Italy

Masseria LiVeli Susumaniello (2023) ~ Salento, Italy

~ Todd's Nonna's Meatballs & Spaghetti ~

fresh pasta / parmigiana-reggiano / chili flakes

Villa Rosa, Barolo (2018) ~ Piedmont, Italy

Feudi del Pisciotto Cerasuolo di Vittoria (2023) ~ Sicily, Italy

**ala Carte \$14 ~ *Bistro Martini Jo or Grappa Di Amarone Della-Valpolicella*

~ Italian Wedding Cookie ~

house-made black pepper-sambucco gelato

\$99.00 per person, non-inclusive of tax & gratuity

**with 48 hours' notice we are happy to craft a dish to accommodate allergies & dietary requests*

** Service charge may apply*

***menu is subject to change without prior notice*

Discount on Featured Retail Wines To-Go!!

150 W Main St., Suite 100 / Norfolk, VA 23510 / 757.622.3210 / www.toddjurichsbistro.com / info@toddjurichsbistro.com