



## About La Vendemmia:

In Italian tradition, harvest time is when Farmers gather together to celebrate the earth's bounty, catch up with their neighbours, and offer their produce. It is a time of merriment, celebrating the end of the intense work involved in planting, growing, and harvesting. Wine - being such an integral part of any gathering of friends - has its own celebratory harvest tradition. Fresh off the vine grapes are poured into huge vats, and crushed in the first stage of this centuries old art form.

Since 1997, La Vendemmia has been Ottawa's Celebration of Italian Wine & Food held in the heart of Little Italy, Preston Street. La Vendemmia is a series of Italian wine and food seminars, dinners, cooking demos, wine tastings and a charity grape stomp.

Mark your calendars September 14-20, 2009 for this year's La Vendemmia. Highlights include:

- Chef cooking demonstrations
- Wine tastings
- The Moveable Feast walkabout dining experience
- Feature dinners at Preston Street restaurants
- Taste of Little Italy Wine and Food Show
- Charity Grape Stomp in support of **Ottawa Regional Cancer Foundation**

Visit [www.prestonstreet.com/lavendemmia](http://www.prestonstreet.com/lavendemmia) for more information!

**Stoneface Dolly's on Preston presents our La Vendemmia Feature Menu**

**available September 14th - 20th, 2009**

**Appetizer – choice of**

Spicy Red Thai Soup

White Bean Prosciutto Spinach Soup

House Salad

**Main – choice of**

Mariposa Chicken Breast Supreme stuffed with roasted red pepper, goat cheese mousse and topped with tomato-mushroom sauce reduction, served with scalloped heirloom potatoes and sauteed vegetables.

Lobster Agnolotti with Saffron White Wine Cream Sauce with cherry tomatoes and spinach, garnished with shaved parmesan.

Slow-braised Tuscany Style Lamb Shank served with Barley Risotto and Green Beans with Mushrooms and Rosemary.

(mains available a la carte for \$20)

**Dessert**

Any of our homemade desserts, served with coffee or tea.

**\$29**

**Add choice of wine or beer:**

Pinot Grigio '07 - Le Balerine (Italy)

Melon and floral aromas with a white grapefruit "tang" on the finish.

Glass \$8.25 Bottle \$38

Chianti '06 - Valdarno Superior (Italy)

Earthy aromas with classic cherry flavours and hints of leather.

Glass \$7.75 Bottle \$36

Weihenstephaner

The world's oldest brewery brings you this light and hoppy wheat beer

500ml bottle \$7.00

Moosehead - Cracked Canoe Light Lager

Light tasting premium lager that's under 100 calories

\$4.50