Holiday Cheer! Good Company! Fantastic Food and fellowship!

Come one come call to our annual PCNFB Holiday Dinner!

When: December 8, 2016

Time: 6:00pm arrival, 7:00pm dinner

Where: OSTERIA DA NINO (Cucina Italiana & Bar)

2900 S Quincy St. in Arlington VA

Cost: $35.00 including tax and tip. Alcoholic Drinks sold separately! Chapter will cover soft drinks and coffee

RSVP to me, Sarah Blumberg by December 4, 2016 with your name and food choices! Remember, select one item from each of the three categories; appetizers, entre, and desert!

Payments to Sean McMahon via cash at the door or check to the following address: 2677 Avenir Pl. #3205 Vienna, VA 22180

\*\* Please bring monetary donations to the banquet for St. George’s Food Pantry to Evelyn Valdez

\*\* Dress in festive holiday clothing should the mood strike you!

*Thursday December 8th, 2016*

***Dinner Menu***

***Appetizers Choice of***

***Arancini allo Zafferano***

*Arborio rice balls stuffed with meat sauce and mozzarella cheese*

***Green Market Salad*** *(vg)*

*PA Tuscarora Farm mix green salad, red romaine, Baby radishes,*

*Balsamic vinaigrette heirloom cherry tomato*

***Cavolini di Bruxelles croccante (vg)*** *Crispy Brussels sprouts, beet puree, roasted pistachios*

***Main Course choice of***

***Salmone e Puntarelli* \*** *Norvigian Salmon, fregola Sarda, tomato confit, peppers,*

*Pistachio pesto, broccolini, pepper coulis*

***Pollo con Funghi*** *\**  
*Amish chicken breast, mixed local mushrooms, dried Sicilian Florio Marsala jus*

***Spaghetti al Pomodoro & polpettine***

*Homemade Spaghetti, tomato comfit, fresh basil & meatball*

***\*\*Cavatelli con Ragu di Agnello***

*Cavatelli, Elysian Fields lamb ragu, mint oil, pecorino cheese*

***Dessert choice of***

***Cannoli Siciliani***

*Mini shells, 100% sheep fresh ricotta, candy orange peel, pistachio*

***Panna Cotta*** *(gf)*

*Morello cherries, sheep milk cream,Sicilian pistachio dust,*