

The AABT

formerly known as The Big Ten Alumni Club of the Tri-State
invites you to join them at

DeMeo's Pasta & Grill

111 Main Street Milford, OH

Sunday, June 4, 2006

4:00 p.m.

A five-course meal with wines especially
selected for each dish --

All for just \$40.00 per person!

Tax & tip included in the price

The appetizer and pasta courses will be served "family style",
where guests can sample all of the food items & wines.

The entrée must be pre-selected.

Desserts will be ordered from the menu

Full menu on page 2



Little known fact: If you're a member of your local alumni club, you're automatically a member of the AABT!!!

RESERVATION DEADLINE -- MAY 25

Name _____

Address _____

Telephone # _____ E-Mail _____

College _____ Year of Graduation _____

Number of people attending _____ @ \$40.00 = \$ _____ enclosed

Please indicate entrée selection and the number of each selected:

___ *Roast Pork Loin* ___ *Stuffed Grilled Breast of Chicken* ___ *Pan-seared Beef Medallions*

*Please make checks out to AABT -- send reservations to:
Jim Salamon, 1550 Buckboard Lane, Loveland, OH 45140*

PRE-DINNER

Cheese and fresh fruit tray

Zonin Prosecco

*Naturally sparkling wine characterized by a pervading yet delicate aromatic quality.
The flavor is dry, with a pleasantly nutty background.*

APPETIZERS

Stuffed Portabella Mushroom w/eggplant, Italian sausage, and balsamic honey mustard glaze Feudo Monaci Salice Salentino

*This wine is ruby red with an ethereal nose, characteristic and intense.
Warm, lingering taste, smooth, full and harmonious finish.*

Fried Cheese Ravioli al la Vodka Tormaresca Chardonnay

*This new style Pugliese wine is very light gold in color. Medium to full bodied, it's rich and creamy on the palate
It's packed with apple and caramel flavors that linger; toast and apple on the finish.*

Eggplant Rolitini w/ricotta, ham and mozzarella Bonello Cabernet Primitivo

*An intense ruby red color with aromas of spice, blackcurrant and plum on the nose.
Full-bodied with supple, round tannins, the wine finishes long.*

PASTA COURSE

Lobster-stuffed Ravioli w/sun-dried tomato pesto cream sauce Melini Vernaccia di San Gimignano

*This 100% Vernaccia is a pale golden color with green hues. Intense, fragrant bouquet, recalling flowers, ripe pineapple and mineral.
Fresh, dry, and fruity on the palate, with hints of peach and almond in the finish.*

Seafood Alfredo (Shrimp, Scallops and Crab Combination) Masi Masianco

*Pinot Grigio delle Venezie is the most up-to-date Italian white wine. Masianco is a Supervenetian of great personality which goes
well with the typical dishes of today's cuisine.*

Baked Ziti Gabbiano Chianti Classico

*This classic Chianti is clear, deep dark prune red in color. It is bold and spicy on the palate, with rounded blackberry accents and
smooth tannins. A well balanced body and structure reveals the exquisite traditional taste*

ENTREE

Roast Pork Loin w/mushroom gravy w/rosemary parmesan mashed potatoes & fried sweet apples Danzante Sangiovese

*Vibrant layers of dried cherries, ripe red berries, plums and spices, with a touch of mineral complexity,
highlight the aromas and silky flavours.*

Stuffed Grilled Breast of Chicken Vietti Dolcetto d'Alba

*Fragrant, floral, and tarry nose, with some cranberry/blueberry aromas, and a oaky/toasty back ground note.
Very subtle fruity flavors of cherry and blueberry which lead to a pleasing finish.*

Pan-seared Beef Medallions Rapitala 'Nuhar'

*Bright ruby red in color, this blend offers aromas blackberries, dried fruit, earth and spice. The palate is medium to full boasting
moderate acidity and firm tannins, with flavors of forest fruit, vanilla and spice. A touch of oak produces a long lasting finish.*

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