

Join Ristorante Renato for a
Sip for a Cause

A fundraiser with proceeds benefitting Spreading Smiles

Five-Course Wine-Paired Dinner
featuring Barboursville Vineyard Wines

Reception

Prosecco DOC

Course I

Italian Wedding Soup

Mini Meatballs | Acini di Pepe Pasta | Simmered Spinach | Chicken Broth
Vermentino Reserve

Course II

Bucatini all'Amatriciana

Guanciale | Crushed Tomato | Pecorino Romano | Chili Flakes
Barbera Reserve

Course III

Crabmeat Ravioli

Lumpmeat Crabmeat | Ricotta | Citrus Cream
Cabernet Franc Reserve

Course IV

Tagliata di Manzo

Sliced NY Strip | Arugula | Shaved Parmesan | Lemon | Olive Oil
Octagon

Course V

Torta di Mandorle

Almond Cake | Powdered Sugar | Topped with Vanilla Gelato
Phileo Moscato

Substitutions available upon request

March 1 & 2, 2026, at 6pm
\$125 per person plus tax & gratuity
Seating is limited - Reservation required
(540) 371-8228 • www.RRenato.com

