

ABRUZZO

Menu della Cena I 1-14 Ottobre, 2018

Zuppa e Insalata

Zuppa d'Aragosta al Tartufo Nero 8.75/10.50
Lobster bisque served with thyme croutons, black truffles
• Trebbiano

La Pummadore a'nsalata 12.50
Heirloom tomato salad with celery leaves, red bell pepper, red onions, garlic, oregano,
basil, peperoncino, red wine vinaigrette & grilled whole wheat bread (vegan)
• Pecorino

Pasta e Risotto

Maccheroni alla Chitarra 19.95
Pasta strands with lamb ragu topped with hand-rolled cheese polpettine,
ricotta salata & fresh basil; drizzled with extra-virgin olive oil
• Riserva

Cannelloni del Fattore 21.95
Housemade pasta tubes filled with roast duck, chicken, ham, ricotta & pecorino;
baked with béchamel & topped with sliced black truffles & vellutata sauce
• Montepulciano d'Abruzzo

Risotto con Crostacei e Fragole 22.95
Carnaroli rice cooked with shrimp, saffron, Grana Padano & strawberries;
finished with butter & brandy
• Trebbiano

Secondi

Branzino alla Vastese 28.95
Roasted seabass served with oyster mushrooms, potatoes,
cherry tomatoes, gaeta olives, garlic & rosemary
• Pecorino

Petto di Pollo ai Carciofi 27.50
Sautéed free-range chicken breast with sliced artichokes & Trebbiano wine;
served with sautéed organic spinach & roasted squash
• Trebbiano

Agnello in Porchetta* 30.50

Rotisserie leg of lamb marinated in herbs & stuffed with fennel;
served with sautéed organic spinach, almond potatoes & roasted squash

- Riserva

Dolci

Crema Cotta allo Zafferano 9.95

Vanilla custard with saffron & Grand Marnier, topped with
toasted almonds & white chocolate curls

Vini

WINE FLIGHT - Three half-glass pours of any of these wines • 19.95
Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Trebbiano, Masciarelli, 2016

6 half glass 10 glass 14 quartino 38 bottle

Delightful, expressive combination of stone fruits with a round,
concentrated mid-palate with & mineral, complex & long finish.

Pecorino, Cataldi Madonna, 2017

8 half glass 14 glass 20 quartino 54 bottle

The bouquet is elegant with aromas of white flowers, grapefruit, lime & fresh herbs.
Fresh & juicy on the palate with a long lemony finish.

Montepulciano d'Abruzzo, Cataldi Madonna, 'Malandrino', 2016

8 half glass 14 glass 20 quartino 54 bottle

Aromas of black cherry, blueberry, plum, carob, violet & walnut-husk. Palate is balanced,
with agreeable tannins, good body & intense flavors of black cherry & plum.

Montepulciano d'Abruzzo Riserva, Marina Cvetic, 2014

9 half glass 17 glass 25 quartino 66 bottle

A balanced, medium-bodied red, with creamy tannins & dark & brambly notes
of black currant, wild herb, dried fig & sweet smoke. Lingering, spiced finish.

Availability & prices subject to change.