

BEST OF FESTA

Menu della Cena | 3-16 December, 2018

Zuppa e Insalata

Zuppa di Lenticchie e Farro • UMBRIA 7.95/9.95

Farro & lentil soup with potatoes, root vegetables & herbs;
topped with truffle oil & a focaccia (vegan)

- Vermentino

Melanzane Infnate • SICILIA 11.95

Thinly sliced & lightly fried eggplant layered with mozzarella & tomato sauce;
topped with basil & Grana Padano & baked in the oven (vegetarian)

- Aglianico

Pasta e Risotto

Cannelloni alla Crema di Alfredo • LAZIO 22.95

Fresh spinach pasta stuffed with rotisserie chicken, veal & pancetta, baked in the
oven & served with Grana Padano & cream sauce; topped with crispy mushrooms

- Bianco

Pappardelle d'Anatra • TOSCANA 21.95

Fresh spinach pasta with ragu of roast duck, mixed mushrooms,
tomatoes, herbs, Trebbiano wine & Grana Padano

- Valpolicella Ripasso

Risotto con Riduzione al Chianti • TOSCANA 24.95

Beef tenderloin & porcini mushroom risotto with shallots, pecorino Toscano cheese & Chianti reduction

- Valpolicella Ripasso

Secondi

Pollo alla Valdostana • VALLE D'AOSTA 26.95

Breaded boneless chicken breast filled with fontina & imported Italian ham then sautéed with
sage & Dijon mustard sauce; served with mashed potatoes & organic sautéed vegetables

- Aglianico

Salmone Tartufato • UMBRIA 31.95

Salmon fillet sautéed with artichokes & topped with black truffles;
served with sliced potato cake

- Bianco

Gamberoni alla Busara • VENETO 32.95

Giant prawns sautéed with paprika, garlic, capers, marinara, brandy & cream; served with spaghetti tossed with garlic, extra-virgin olive oil & Calabrian peperoncino

- Vermentino

Dolci

Torta allo Zabaione • BASILICATA 9.95

Sponge cake soaked in Marsala wine & layered with zabaione-mascarpone cream, edged with toasted almonds & topped with chocolate shavings

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.

Etna Bianco, Tascante, 2016 • TOSCANA

6 half glass 13 glass 19 quartino 50 bottle

A beautiful expression of the Carricante grape planted in the high elevation volcanic soils of Mt. Etna, Europe's largest active volcano. Aromas of sage, honeysuckle & kiwi with pronounced minerality on the palate & good acidity.

Vermentino, Campo alle Comete, 2017 • SICILIA

8 half glass 15 glass 22 quartino 58 bottle

Intense aromatic notes of grapefruit & white flowers, fresh & fruity with a long mineral finish.

Aglianico, Terredora di Paolo, 2016 • CAMPANIA

7 half glass 14 glass 21 quartino 54 bottle

Explosive fruit on the nose, displaying an intensity of dark cherry, aromas of ripe red berries, spicy pepper, violet & prune, blended with cacao & toasted notes.

Valpolicella Ripasso, Le Salette 'I Progni', 2015 • VENETO

9 half glass 18 glass 27 quartino 70 bottle

Ruby red in color, this wine offers a nose of ripe forest berries, leather & tobacco.

On the palate, it is intense, round & rich, balanced by notes of cinnamon, dark chocolate, dried cherries & tobacco resin.

Availability & prices subject to change.