

VALLE D'AOSTA

Menu della Cena | 5-18 Novembre, 2018

Zuppa e Insalata

Zuppa Valdostana 8.95/10.95

Beef broth, Savoy cabbage & sweet onion soup with a fontina-topped crouton; sprinkled with cinnamon

- Cornalin

Insalata Monterosa 13.95

Mache salad with Belgian endive, toasted hazelnuts, celery root & truffle cheese tossed in pomegranate dressing (vegetarian)

- Muscat Chambave

Pasta e Risotto

Tajarin al Salmone 20.95

Pasta e Risotto Tajarin al Salmone Housemade pasta, smoked salmon, caviar & capers with a brandy-marinara cream sauce

- Petite Arvine

Cannelloni alla Montanara 21.95

Housemade cannelloni filled with mortadella, veal & spinach; baked with tarragon béchamel & topped with chopped tomatoes, basil & white truffle oil

- Barbera d'Alba

Risotto al Barbera 22.95

Carnaroli rice with beef tenderloin, leeks, crispy shallots, Barbera wine, Grana Padano & fonduta

- Cornalin

Secondi

Pollo alla Valdostana 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

- Cornalin

Scaloppine Gran Pardiso 32.95

Veal scaloppine sautéed & layered with grilled portobello mushrooms & fontina cheese; served with mashed potatoes, broccoli & roasted squash

- Barbera d'Alba

Trota al Forno con Madorle e Limone 27.95

Red rainbow trout fillet pan-fried and topped with a lemon, Trebbiano white wine butter sauce & sliced almonds; served with mashed potatoes, broccoli & roasted squash

- Petite Arvine

Dolci

Crema al Cioccolato con Tegole Valdostane 9.95

Hot rum chocolate cream; served with traditional hazelnut almond cookies

Vini

WINE FLIGHT - Three half-glass pours of any of these wines • 17.95

Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Petite Arvine, Treves, 2016

7 half glass 15 glass 22 quartino 58 bottle

Aromas of green apples, grapefruit & sweet almonds. Full bodied, creamy texture & mineral overtones. Great depth & verve.

Muscat Chambave, Rosset Terroio, 2016

6 half glass 14 glass 20 quartino 54 bottle

Aromas of sage, thyme, white peach. Dry on the palate with medium persistence, well-balanced.

Barbera d'Alba, Viberti, Piemonte, 2016

6 half glass 14 glass 20 quartino 54 bottle

Bouquet of juicy red fruits with clear notes of blueberry & earthy touches. Vibrant on the palate, lush, with a long finish.

Cornalin, Rosset Terroir, 2015

8 half glass 16 glass 24 quartino 62 bottle

Delicious red fruits, hints of black pepper & clove, with a refreshing pine note on the finish. Tre-Bicchieri award winner from Gambero Rosso.

Availability & prices subject to change.