

Emilia-Romagna

Menu della Cena I 4-17 Marzo, 2019

Zuppa e Antipasti

Zuppa di Lenticchie 8.95/10.95

Green lentil soup with sausage, pancetta, root vegetables & herbs;
topped with extra-virgin olive oil crouton

- Trebbiano-Chardonnay

Erbazzone 12.95

Puff pastry filled with organic spinach, leeks, dandelion, Swiss chard,
Grana Padano & ricotta; served with vellutata sauce (vegetarian)

- Lambrusco

Pasta e Risotto

Trenette alla Riminese 23.50

Housemade spinach & egg pasta strands tossed with shrimp,
scallops, crab, tomatoes, shallots & arugula

- Trebbiano-Chardonnay

Lasagna alla Ferrarese 21.95

Housemade pasta sheets layered & baked with meat ragu,
porcini mushrooms, Grana Padano & béchamel

- Sangiovese-Merlot

Risotto con Funghi e Crostacei 23.95

Imported black venere rice with grilled shrimp & scallops, porcini mushrooms, & Grana Padano

- Malvasia di Candia

Secondi

Petto di Pollo alla Modenese 28.95

Roasted chicken breast rolled with prosciutto di Parma & fontina cheese;
topped with sage-butter sauce & served with balsamic reduction,
sautéed organic spinach & mashed potatoes

- Lambrusco

Scaloppine Bolognese con Asparagi 33.95

Sautéed veal with imported prosciutto cotto & mozzarella;
served with grilled asparagus, tomato coulis & basil extra-virgin olive oil

- Sangiovese-Merlot

Branzino con Funghetti 32.95

Seared seabass fillets with Sangiovese reduction;
served with grilled shiitake mushrooms & mashed potatoes

- Trebbiano-Chardonnay

Dolci

Tortino di Mele all Ferrarese 11.95

Apple tart with walnuts, caramel, chocolate & raspberry sauces
& whipped cream; served with vanilla gelato

Vini

WINE FLIGHT - Three half-glass pours of any of these wines 16.95

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

Malvasia di Candia, Castello di Luzzano, Tasto di Seta, 2017

7 half glass 13 glass 19 quartino 50 bottle

The bouquet is intense, floral with hints of acacia, cypress & mint.
Palate is soft & well-balanced with a pleasant, aromatic long finish.

Trebbiano-Chardonnay, Poderi dal Nespoli, 'Bianco', 2017

5 half glass 10 glass 15 quartino 38 bottle

A blend of equal parts Chardonnay & Trebbiano, fresh & easy-drinking.
The nose is intense, with fresh flowers & tropical fruit aromas.

Lambrusco Grasparossa di Castelvetro, Cleto Chiarli, Vigneto Cialdini, DOC

6 half glass 11 glass 16 quartino 42 bottle

Deep red color, aromas of raspberries & black cherries.
The palate is dry & fresh with light tannins & forest berries on the finish.

Sangiovese-Merlot, Poderi dal Nespoli, 'Rosso', 2017

5 half glass 10 glass 15 quartino 38 bottle

Intense ruby red color with notes of cherry & violet, typical of Sangiovese,
together with herbs & chocolate aromas from Merlot. Dry & harmonious.

Availability & prices subject to change.