

Friuli-Venezia Giulia

Menu della Cena | 7-20 Gennaio, 2019

Zuppa e Antipasti

Jota alla Triestina 8.95/10.95

Borlotti bean soup with Savoy cabbage, celery, carrots & potatoes topped with Piave Vecchio cheese croutons (vegetarian, vegan without croutons)

- Ribolla Gialla

Spiedini con Polenta e Funghi 16.50

Roasted assortment of chicken, beef tenderloin, sausage & applewood-smoked bacon atop soft polenta with sautéed mixed

- Pinot Nero

Pasta e Risotto

Ravioli d'Anatra Agli Asparagi 22.95

Housemade ravioli filled with roast duck, prosciutto & Piave Vecchio cheese topped with asparagus cream sauce, radicchio & Grana Padano

- Pinot Nero

Fettuccine con Zucca e Porcini 20.50

Fettuccine pasta with porcini, butternut squash, black kale, cream & Grana Padano (vegetarian)

- Sauvignon Blanc

Risotto Miramare 23.95

Carnaroli rice with shrimp, calamari, crab, peas & tomatoes

- Pinot Grigio

Secondi

Gamberoni alla Busara 28.50

Prawns sautéed with paprika, garlic, brandy, capers, marinara & cream; served with spaghetti tossed with sliced garlic, extra-virgin olive oil & Italian peperoncino

- Ribolla

Gialla Filetto di Branzino alla Greca 29.95

Grilled fillet of seabass with black & green olives, capers, tomatoes & Trebbiano wine; served with mashed potatoes & sautéed organic spinach

- Sauvignon Blanc

Costata Bovina 39.95

Grilled 22-oz bone-in ribeye steak, marinated with roasted garlic & herbs;
served with grilled scalloped potatoes & sautéed mixed greens

- Pinot Nero

Dolci

Coppa Trieste con Gelato alla Grappa 11.95

Grappa raisin gelato, Kahlua- & espresso-soaked sponge cake & mascarpone
cream topped with cocoa powder, shaved chocolate & powdered sugar

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.

Pinot Grigio, "Il Ramato", Scarbolo, 2017

6 half glass 12 glass 18 quartino 46 bottle

Made in the Friulian "Ramato" style, this wine is bright copper in color with a nose
exhibiting fresh strawberries & citrus. Refreshing & generous with a lasting finish.

Ribolla Gialla, Buzzinelli, Collio, 2017

7 half glass 13 glass 19 quartino 50 bottle

Pale straw-yellow with green highlights. The aroma is floral, elegant & polished.
The palate is dry, refined & elegantly lemony.

Sauvignon Blanc, Vie di Romans, 2015

9 half glass 18 glass 27 quartino 70 bottle

Nose is complex with mineral notes & aromas of citrus & exotic fruits, hints of sage & lemon verbena.
The palate is full, fresh & persistent with a pleasant finish of mint, lime & minerals.

Pinot Nero, Jermann 'Red Angel', 2014

8 half glass 16 glass 24 quartino 62 bottle

Heady aromas filled with fruit & a slightly herbaceous touch. This elegant wine stands out for its finesse
with delicate yet full-bodied notes that have a touch of sweetness & are superbly balanced.

Availability & prices subject to change.