

# PUGLIA

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Menu della Cena | 2-15 Settembre, 2019

## Zuppa e Antipasto

Zuppa Puglia 7.95/9.95

Leek, escarole, green cabbage, Swiss chard, potato & shiitake mushroom soup with ciabatta croutons flavored with garlic, thyme & Il Fornaio organic extra-virgin Puglian olive oil (vegan)

- Verdeca

Burrata del Caseificio Artigiana 16.50

Imported Italian artisan burrata with heirloom tomatoes, arugula & ciabatta croutons flavored with garlic, thyme & Il Fornaio organic extra-virgin Puglian olive oil (vegetarian)

- Rosato

## Pasta e Risotto

Penne al Forno 21.50

Pasta tubes with meatballs, tomato sauce & fresh mozzarella, topped with grated Grana Padano cheese & finished in the pizza oven

- Salice

Spaghetti alla Tarantina 26.95

Spaghetti with shrimp, scallops, baby octopus, cherry tomatoes, capers, oregano & Il Fornaio organic extra-virgin Puglian olive oil

- Verdeca

Risotto del Gargano 25.95

Imported carnaroli rice with scallops, shrimp, arugula, tomatoes, garlic & peperoncino

- Rosato

## Secondi

Petto di Pollo Val D'Itria 28.50

Boneless, free-range double chicken breast sautéed with rosemary, garlic & Il Fornaio organic extra-virgin Puglian olive oil; served with sautéed rapini, tomato gratin & roasted Yukon Gold potatoes

- Primitivo-Cabernet

Merluzzo alla Barese 29.95

Wild cod fillet roasted with grilled zucchini, sun-dried tomatoes, potatoes, kalamata olives & herbs, topped with crispy breadcrumbs

- Verdeca

### Stracotto di Manzo 30.95

Boneless short ribs in a sauce of Sangiovese, mushrooms, root vegetables & bay leaves; served with sautéed rapini & mashed potatoes

- Salice

### Dolci

#### Torta alle Mandorle 11.95

Warm chocolate almond cake with crème anglaise, rum chocolate sauce & caramel-sea salt gelato

### Vini

WINE FLIGHT - Three half-glass pours of any of these wines – 18.95

#### Verdeca, Leone de Castris, 2018

6 half glass 12 glass 18 quartino 46 bottle

Interesting aromas of wildflowers together with citrus fruits, bergamot & tropical fruits. Fresh & fruity on the palate with a long delicate herbal & aromatic finish.

#### Rosato, Leone de Castris, Medaglione, 2018

56 half glass 12 glass 18 quartino 46 bottle

The nose enchants with juicy scents of cherry & strawberry. In the mouth it is fresh & smooth with a long fruity finish.

#### Primitivo-Cabernet Sauvignon, Masseria Surani 'Ares', 2016

5 half glass 11 glass 17 quartino 42 bottle

Intense ruby red color. Red fruits, black-cherry on the nose. Sapid, balanced acidity, soft tannins, medium-bodied.

#### Salice Salentino Riserva, Leone de Castris, 2015

7 half glass 13 glass 19 quartino 50 bottle

Aromas of blackberry & black cherry, with notes of basil & sweet spices. Palate is smooth & balanced with powerful, but never intrusive, tannins. Long fruity finish.

Availability & prices subject to change.