

Umbria

Menu della Cena | 4-17 Febbraio, 2019

Zuppa e Antipasti

Minestra con Imbrecciata 7.95/9.95

Borlotti, garbanzo & cannellini bean soup with farro, lentils, root vegetables & herbs; topped with extra-virgin olive oil crouton (vegan)

- Grechetto

Bruschetta ai Sapori Umbri 13.95

Toasted sfilatino bread topped 5 different ways: ricotta cheese & truffle honey; black truffle & cremini mushroom; pecorino crema, cauliflower, chopped bacon & anchovy oil; garbanzo bean & eggplant puree with basil olive oil; diced heirloom tomatoes

- Rosato

Pasta e Risotto

Umbricelli alla Norcina 23.50

Umbricelli pasta sautéed with black truffles, porcini mushrooms, Grana Padano & pecorino in cream sauce (vegetarian)

- Cabernet Sauvignon

Cuore di Raviolo con Rancetto 23.95

Heart-shaped butternut squash ravioli filled with roasted free-range chicken, carrots, celery & herbs; served in a crispy pancetta sage sauce with tomato coulis & Grana Padano

- Grechetto

Risotto Umbria 23.95

Carnaroli rice with Italian sausage, porcini mushrooms, Grana Padano, pecorino, tomato, thyme & basil

- Rosso

Secondi

Salmone Tartufato 32.95

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

- Grechetto

Agnello in Crosta di Pecorino 34.95

Roasted rack of lamb in pecorino cheese crust; served with roasted Yukon Gold potatoes & sautéed seasonal vegetables

- Cabernet Sauvignon

Petto di Pollo in Crosta di Funghi 27.95

Free-range double chicken breast topped with chopped black truffle & cremini mushrooms & encrusted with pecorino cheese surrounded by a chicken demi-glace; served with sliced potato cake & baby carrots

- Rosso

Dolci

Fondente ai Tre Cuori 14.95

Heart-shaped flourless dark chocolate cake with white chocolate & mixed-berry gelee hearts

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.

Grechetto, Argillae, 2016

6 half glass 11 glass 17 quartino 42 bottle

The nose is intense & forward with an almond & mineral flavor.

Full expression of the intriguing aromas of apricot, tropical fruit & citrus.

Rosato, Vitiano, 2017

5 half glass 10 glass 15 quartino 38 bottle

Juicy aromas of strawberries, plums & cranberries along with scents of roses & gardenias. Dry, medium-bodied & refreshing.

Rosso, Vitiano, 2015

5 half glass 10 glass 15 quartino 38 bottle

Deep ruby-red in color. Aromas of plums & black fruits are complemented by undertones of black cherry jam, licorice & tobacco leaves. Smooth tannins & acidity balance this wine to make it incredibly food-friendly.

Cabernet Sauvignon, Tellus, 2014

7 half glass 12 glass 19 quartino 46 bottle

A firm, silky Cabernet with chocolate & currant aromas and flavors. Full body, fine tannins. Attractive currant, rosebush & almond finish.

Availability & prices subject to change.