

# TRENTINO

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Menu della Cena | 6-19 Gennaio, 2020

## Zuppa e Antipasto

Zuppa d'Orzo alla Trentina 7.95/9.95

Barley soup with cannellini beans, Swiss chard & leeks;  
drizzled with extra-virgin olive oil (vegan)

- Pinot Noir

Formaggio alla Griglia con Polenta e Funghi 13.95

Grilled cheese with polenta & sautéed mushrooms

- Lagrein

## Pasta e Risotto

Paglia e Fieno alla Castellana 21.95

Housemade spinach & egg pasta strands tossed with chicken, bacon,  
shiitake mushrooms, Grana Padano, brandy, cream & fresh thyme

- Terlaner Cuvée

Fettuccine al Salmone Affumicato 22.95

Thin pasta ribbons with smoked salmon, dill, brandy, capers & cream sauce

- Pinot Bianco

Risotto Ladino 24.50

Carnaroli rice with beef tenderloin, porcini mushrooms,  
fresh thyme, shallots & Pinot Noir reduction

- Pinot Noir

## Secondi

Braciola di Maiale al Brandy 31.95

12-oz pork chop wrapped with pancetta & roasted in the oven with herbs, Trebbiano wine & brandy;  
served with braised sweet & sour red cabbage & mashed potatoes

- Terlaner Cuvée

Salmone val Ultimo 34.95

Arctic char with marjoram-dill hollandaise, sautéed leeks & cherry tomatoes;  
served over soft polenta & drizzled with basil-olive oil

- Pinot Bianco

Capriolo ai Mirtilli con Canederli 32.50

Venison braised with root vegetables & red wine; served with housemade blueberry preserves, spinach ricotta dumpling & soft polenta

- Lagrein

## Dolci

Strudel con Gelato al Caramello 11.95

Puff-pastry strudel filled with Granny Smith apples, golden raisins, pine nuts, butter & cinnamon; served with caramel-sea salt gelato

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines – 19.95

Pinot Bianco, Cantina Terlan, 2018

7 half glass 13 glass 19 quartino 50 bottle

Pale yellow in color, crisp notes of pear, raspberry & lime, plus a touch of chamomile & lemongrass. Good body & balance with the fruit flavors of pear & quince combined with a salty minerality.

Terlaner Cuvée, Cantina Terlan, 2018

8 half glass 16 glass 24 quartino 62 bottle

A gorgeous blend of Pinot Bianco, Chardonnay & Sauvignon. Aromas of cardamom, white pepper & pink grapefruit. Persistent apricot & ripe tropical fruits gracefully swirl around a focused stream of intense minerality. Bright acidity.

Pinot Noir, Lechtahler, 2017

6 half glass 12 glass 18 quartino 46 bottle

Light ruby red, notes of forest berries, blackcurrant, cherry & toasted almond. On the palate it is dry & fresh, with delicate tannins & a lingering finish.

Lagrein, Elena Walch, 2018

7 half glass 13 glass 19 quartino 50 bottle

Complex bouquet captivates with aromas of spice, cocoa & wild berries. Distinctive tannin structure, smooth & round on the palate with a long, juicy finish.

Availability & prices subject to change.