GIUGNO 5-25, 2017

BASILICATA

MENU DELLA CENA

ZUPPE E ANTIPASTI
1. **ZUPPA DI FAGIOLI BIANCHI**
   - Cannellini bean soup with sage, garlic, onion and crispy garlic croutons; drizzled with extra-virgin olive oil (Vegan)
   - 6.50 cup/ 8.50 bowl ⋅ Greco-Fiano

2. **INSALATA DI CARCIOFINI**
   - Sliced baby artichoke, tomato and wild arugula salad with lemon dressing and shaved Grana Padano (Vegetarian, Vegan without Grana)
   - 12.95 ⋅ Greco-Fiano

3. **CARPACCIO DI MELANZANE**
   - Thinly sliced grilled eggplant topped with marinated roasted bell peppers and kalamata olives; served with goat cheese and crispy capers (Vegetarian, Vegan without goat cheese)
   - 12.30 ⋅ Aglianico / Bisceglia

PASTA
1. **PASTA AL FORNO**
   - Wide pasta tubes with eggplant tomato ragu, basil, crushed red pepper and scamorza and pecorino cheeses (Vegetarian, Vegan without cheese)
   - 18.95 ⋅ Aglianico / Donato

2. **RAVIOLE ALLA LUCANA**
   - Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil (Vegetarian)
   - 20.95 ⋅ Aglianico / Bisceglia

3. **GNOCCHI AL SUGO D'AGNELLO**
   - Housemade potato gnocchi with lamb ragu and pecorino cheese
   - 18.95 ⋅ Aglianico / Donato

4. **RISOTTO CON FRUTTI DI MARE**
   - Carnaroli rice simmered with shrimp, scallops, seasonal fresh fish, asparagus, shallots and lobster stock
   - 22.50 ⋅ Aglianico / Donato

SECONDI
1. **PETTO DI POLLO AL PEPERONCINO**
   - Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce, sauteed organic spinach and roasted Yukon Gold potatoes
   - 25.95 ⋅ Aglianico / Bisceglia

2. **BRACIOLETTE CON CAVATELLI**
   - Rolled Piedmontese beef scaloppini with pecorino, garlic, breadcrumbs and parsley, baked with tomato sauce and red wine; served with cavatelli pasta, broccoli rabe and garlic peperoncino
   - 24.95 ⋅ Aglianico / Donato

3. **NASELLO AL FORNO**
   - Wild seabass fillet sautéed with tomatoes, Trebbiano wine, basil and garlic; served with sautéed spinach and roasted Yukon Gold potatoes
   - 27.95 ⋅ Greco Fiano

4. **GARRETTO D'AGNELLO**
   - Lamb shank braised with vegetables, herbs, tomatoes and Sangiuseve wine; served with sautéed spinach and mashed potatoes
   - 26.95 ⋅ Aglianico / Donato

DOLCI
1. **TORTA ALLO ZABAIONE**
   - Sponge cake soaked in Marsala wine and layered with zabaione-mascarpone cream, edged with toasted almonds and topped with chocolate shavings
   - 9.95

**Taste of Basilicata** $34.95
Choose one noted item per course for your own special tour of Basilicata

**Wine Flight** $15.95
Half-glass pour of each wine

VINI DELLA BASILICATA

**GRECO-FIANO, VIGNETI DEL VULTURE**
**PIPPOLI, BASILICATA, 2015**
Pale yellow in color, with fresh floral aromas and notes of spice. On the palate it reveals a beautiful minerality that is balanced by a slightly sweet finish. A great match with the Zuppa and Risotto.
- 6 half glass 10 glass 14.50 quartino 35 bottle

**AGLIANICO DEL VULTURE, BISCEGLIA**
**TERRA DI VULCANO, BASILICATA, 2014**
Intense ruby-garnet in color, pronounced aromas of blackberries and spices complement undertones of forest floor and hints of smoke. On the palate, the wine is harmonious and balanced with soft, round tannins that make it a great complement to the Ravioli and Petto di Pollo al Peperoncino.
- 5 half glass 9 glass 13.50 quartino 31.50 bottle

**AGLIANICO DEL VULTURE, DONATO D'ANGELO CALICE, BASILICATA, 2012**
Intense ruby red, aromas of wild berries and prune with notes of cacao, cinnamon and tobacco. The palate is dry, rich and full with lively tannins. Try it with the Gnocchi and Agnello.
- 8 half glass 14.50 glass 21.50 quartino 48 bottle
Chef-Partner Jeff Burt, like Managing Partner Marcello Apollonio, share a similar philosophy when it comes to food: the best dish is the one that is made with the freshest seasonal ingredients available.

This was the main guiding principle for Jeff and Marcello when they collaborated with Executive Chef Maurizio Mazzon on creating tonight’s Basilicata menu.

A native of Basilicata (also known as Lucania), Marcello was born in the town of Calvera. When his older twin brothers left home to attend culinary school, their education stole his attention and he became fascinated with cooking and food presentation. Marcello appreciates how sharing a well-prepared meal with family and friend can create lasting memories.

Marcello’s fondest memories of Basilicata were formed around the dining room table, where the family could share anything, especially a good laugh. His mother loved to cook healthy and delicious meals for their big family and was most happy when they could all be together. Marcello worked at a variety of restaurants throughout Italy and California before coming to II Fornaio in Irvine, where he originally worked as Chef-Partner and has been Managing Partner for the past 21 years.

Just as Marcello has been influenced by his family’s love of food, so has Jeff by Marcello’s Lucanian heritage. During the past 12 years of working with Marcello at II Fornaio, Jeff has been able to learn about the cuisine of Basilicata first-hand. Maurizio, Marcello and Jeff are proud to celebrate the food and wine of this great region with tonight’s menu, a culmination of family recipes, experience and passion.

Buon Appetito!

Forming the instep of the Italian ‘boot’, Basilicata is a territory predominantly consisting of mountain and hill landscapes. The Lucanian Dolomites are a particularly nice area of the Apennines with densely wooded areas containing a number of picturesque lakes. Basilicata is bordered by Campania, Calabria, Puglia and the Tyrrenian Sea. Although the primary economic source for Basilicata has always been agriculture with crops of citrus fruits, grapes, olives, vegetables and cereals, the unfertile soil and erratic rain conditions in this region have often presented challenges.

The charm of Basilicata lies in the numerous small ancient villages decorating the region where you’ll find that the Lucanians are warm and friendly. They have learned over the centuries to maximize the raw materials provided by their land. For these reasons, the cuisine is simple but hearty. Shepherds and farmers dominate the economy. Ingredients come from produce and meats raised in the immediate vicinity. Various chiles and peppers – some sweet and some spicy – are incorporated and used to accent many of their dishes. The spicy seasoning of the foods of Basilicata pairs well with the region’s “Vulture” vines, made from the grapes grown in the shadow of Mt. Vulture. This volcanic soil produces a distinctive red wine reputed to have tonic qualities. It is a great match with the full-flavored dishes of the region; try a glass of the Aglianico/Donato with the Braciolette con Cavatelli (rolled beef scaloppini with pecorino, garlic, breadcrumbs and parsley) and Garretto d’Agnello (lamb shank raised with vegetables, herbs and red wine).

Preservation of food has been practiced throughout the history of this region due to its difficult terrain. Olive growing has been a historical tradition because olive oil assists in the preservation of many different foods. Oil from Basilicata has long been considered among the highest in quality in Italy.