

JOIN US IN CELEBRATION OF REGIONAL WINES AND
CUISINE OF CALABRIA. ENJOY WONDERFUL WINE
AND SCRUMPTIOUS MENU CREATED

BY OUR CHEF.

JANUARY 28 – FEBRUARY 10,



CALABRIA

THE SOUL OF ITALY



CALABRIA TASTING MENU

PRIMI

Tonno Scottato con Cipolla di Tropea

Herb Crusted Seared Tuna Filet with Caramelized Onions Tropea,
Tomato Confit and Black Olive Paste

Lamezzio Greco, Statti, Greco 2008

PASTA

Pasta al Forno con Nduja

Baked Rigatoni with Mini Meatballs, Nduja, Tomato Sauce,
Crispy Prosciutto and Parmigiano

Ciro Rosato, Gaglioppo 2008

SECONDI

Pesce Spada Impanato con Finocchi e Agrumi

Breaded Swordfish with Citrus Salad, Fennel and Toasted Pistachios
Or

Agnello al Forno con Flan di Carciofi e Patate

Vermont Baby Lamb with Artichokes and Potato Flan

Arvino, Statti, Gaglioppo, Cabernet 2008

DOLCI

Torta alle Mandole

Almond Cake with Nocciola Gelato

Librandi La Passule Montonico Vino Passito 2006

\$48 PER PERSON/ PAIRED WITH WINE \$67 PER PERSON

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Ministero dello Sviluppo Economico