



\$ 35.17

ANTIPASTI (choose one)

PASATELLI IN BRODO

Parmigiano-Reggiano egg dumplings simmered in housemade chicken broth

ERBAZZONE

Puff pastry filled with organic spinach, leeks, dandelion, Swiss chard, Grana Padano and ricotta; served with vellutata sauce

TAGLIERE ROMAGNOLO

Chef's selection of cured meats and cheeses from Emilia-Romagna, served with gnocco fritto

PASTA (choose one)

TORTELLI DI RICOTTA E SPINACI

Fresh butternut squash pasta filled with mascarpone, ricotta and organic spinach in sage cream sauce, topped with shaved Grana Padano and crispy sage

TRENETTE ALLA RIMINESE

Spinach and egg pasta strands tossed with shrimp, scallops, crab, tomatoes, shallots and wild arugula

SECONDI (choose one)

PETTO DI POLLO ALLA PARMIGIANA

Parmesan breaded chicken breast topped with grilled eggplant and mozzarella; served with tomato coulis, roasted potatoes and sautéed seasonal vegetables

SCALOPPINE BOLOGNESE CON ASPARAGI

Sautéed veal with imported prosciutto cotto and mozzarella; served with grilled asparagus, tomato coulis and basil extra-virgin olive oil

BRANZINO CON FUNGHETTI

Seared wild seabass fillets with Sangiovese reduction; served with grilled shiitake mushrooms and mashed potatoes

EMILIA-ROMAGNA WINE FLIGHT

\$ 16

Your choice of any three half-glasses

PAGADEBIT, NESPOLINO, 2015

Fragrant and crispy with intense floral perfume and a pleasant taste

MALVASIA "TASTO DI SETA," CASTELLO DI LUZZANO, 2015

Dry white wine with bright citrus aromas and lush flavors of ripe tropical fruit

LAMBRUSCO, ALBINEA CANALI, 2013

Bright, vibrant and fruity medium-bodied red wine brimming with aromas and flavors of bright blueberry, brambly blackberry and tart cherry

ROSSO, NESPOLINO, 2014

Notes of cherry and violet, typical of sangiovese, together with herbs and chocolate aromas from merlot