

Italian American Heritage Month

Special 3 Course Dinner \$39.99 per Person, *Optional \$20 Wine Pairing*
Now Through the End of October

STARTERS

Tomato Basil Soup

Tomatoes rich with cream, rustic bread croutons

Brought to America by the Italian immigrants who brought their culinary traditions with them, including pasta and pasta sauces

Prosecco, Nino Franco Rustico Valdobbiadene Superiore Brut DOCG

Tricolore Salad

Arugula, radicchio, frisee, pine nuts, lemon, olive oil, parmesan

In 1920s a patriotic stone worker created the dish to honor Italy and its flag.

The colors of the salad red, white and green, represent the Italian flag

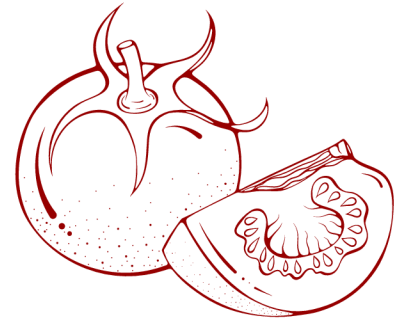
Chardonnay, Tormaresca, Puglia, IGT

Bruschetta

Whipped ricotta, tomatoes, basil

Traced back to ancient Rome it became popular in North America in the 20th century as Italian cuisine became more accessible and fashionable.

Sauvignon Blanc, Puiatti, Friuli IGT



ENTREES

Chicken Scarpariello

Braised chicken thighs, red peppers, sweet Italian sausage, onions, cherry peppers, parsley, potatoes

The Italian American dish appears to have originated in New York City. Its name, scarperello, or shoemaker style, has been attributed to its being "cobbled" together

Super Tuscano, Monsalaia, Tuscany, IGT

Bolognese

Slow-braised veal, pork and beef Bolognese, ricotta, parmesan, house-made pappardelle

Originating in Bologna, this slow-cooked sauce became an Italian American favorite, now with béchamel and mozzarella for a comforting, indulgent twist on the classic.

Red Blend, Ferraris Ruche di Castagnole, Monterato Classic, Piedmont DOCG

Shrimp Scampi

Jumbo shrimp, garlic, butter, olive oil, lemon, spinach, linguine

Originally called just scampi, "scampi" is named after a kind of shellfish that is normally found in Italy. The shrimp scampi dish first appeared around the 1920s and gained popularity in the US after world war II

Verdicchio, Santa Barbara 'Le Vaglie', Classico Superiore DOC

Pumpkin Gnocchi

Brown butter sauce, oyster mushrooms and sage

Often served in America on Columbus Day, using potatoes, Italy did not have potatoes till Columbus brought them on his ship

Sangiovese, Brolio Chianti Classico, DOCG



DESSERTS

Brachetto D'Acqui, Marengo Pineto, DOCG

Panna Cotta

Layered with vanilla, pistachio and pomegranate custards, representing the Italian flag.

Panna cotta didn't show up in the Italian cookbooks till 1960s, some say it was invented by a Hungarian woman in the early 19th century, how it made its way to American I do not know, but, who cares its delicious.

Orange Chocolate Biscotti and Espresso Gelato

Christopher Columbus brought the biscotti to the country for its long shelf life during the long sail to American shores

