



CUCINA IN STRADA WINE DINNER

January 30, 2019

~ APERITIVO (pre-dinner bite) ~

Olive Ascolane (Le Marche)

crispy castelvetrano olives, stuffed with pecorino romano cheese

Tenuta di Travignano 'Il Pestifero' Marche Bianco Frizzante IGP | Verdicchio/ Malvasia/ Sangiovese

~ CIBI DALLE VIE (Foods of the Streets) ~

Farinata (Liguria)

savory garbanzo street cake, with smoked mozzarella, charred lemon, roasted eggplant, tomatoes, and herbs

Punta Crena Lumassina Frizzante Colline Savonesi IGT | Lumassina

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Cuoppo Napolitano (Napoli)

breaded and fried calamari, octopus, clams, anchovies, and shrimp, served with tomato confit

Mastroberardino Lacryma Christi del Vesuvio Bianco DOC | Coda di Volpe

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Lampredotto, Terrine Frattaglie, e Stigghiola (Tuscana e Sicilia)

tripe, terrine of mixed meat, sicilian street skewer, served with salasa verde

Tenuta Montauto Metodo Classico Maremma Brut | Sangiovese

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Arrosticini con Salsa Salsiccia (Abruzzo e Puglia)

lamb kebob served with a sausage, peppers and turnip top sauce

Masciarelli Marina Cvetić 'ISKRA' Colline Teramane DOCG | Montepulciano

~ DOLCE (dessert) ~

Pane Gelato (Sicilia)

blood orange fig gelato on brioche with fig balsamic drizzle

Amaro Rizza