



Wednesday, March 17, 2010

## *Veneto*

The vast variety in the terrain of Veneto with its mountains, plains and the sea is also reflected in its cooking. There is an interesting presence of elements originating from the Far and near East, because of trade made by the Republic of Venice. Venetian ships would return from the Orient with spices, pepper, ginger and saffron, unknown ingredients at that time, but able to stir up the Venetian chefs' imagination and thus creating a unique culinary art. Highly regarded for its production of quality wine, Veneto is the top volume producer in the north of Italy. Production includes the easy-drinking whites of Soave, made from Garganega, and the red wines Valpolicella and Amarone.

### **ANTIPASTO**

*Baccalà Mantecato*

Venetian style pureed salt cod

Maculan Tocai/Pinot Grigio Blend 2008



### **PRIMO**

*Tagliolini al Calamari*

Fresh pasta with pea and mint puree and seared calamari

Allegrini Soave Classico 2007



### **SECONDO**

*Guancie di Maiale*

Milk braised pork cheeks with prunes and marinated radicchio

Sant'Antonio Valpolicella Ripasso 2005

Optional Wine: Sant'Antonio Amarone 2004



### **DOLCE**

*Bomboloni*

Fresh doughnuts with pastry cream and raisin Marsala sauce

Maculan Dindarello 2007

**\$55 per person**

**With optional wine: add \$10**

**Call for Reservations 303.938.8800**