

LOMBARDIA

BIRTHPLACE OF IL FORNAIO

МЕНЮ DELLA СЕРВА ✪ Gennaio 2017

ANTIPASTI E ZUPPE

- ☉ **Zuppa Lombarda** Crimini, champignon and shiitake mushroom soup with garlic, sage, garbanzo beans, tomato and Yukon Gold potatoes (vegan) 5.95 cup / 7.95 bowl ☯ **Lambrusco**
- ☉ **Bresaola con Crescione** Thinly sliced salt-cured beef with shaved Grana Padano, mache and lemon-olive oil dressing 10.50 ☯ **Montunal**
- ☉ **Vitello Tonnato** Chilled poached veal slices with tuna aioli; garnished with capers and grape tomatoes 11.95 ☯ **Franciacorta**

PASTA

- ☉ **Pizzoccheri alla Valtellinese** Buckwheat pasta baked with savoy cabbage, russet potatoes, sage and fontina cheese (vegetarian) 17.50 ☯ **Carlino**
- ☉ **Pappardelle Gialle ai Funghi** Fresh wide ribbon saffron pasta with porcini, crimini and shiitake mushrooms, Taleggio and Grana Padano (vegetarian) 19.95 ☯ **Montunal**
- ☉ **Casonzei de Berghem** Half-moon pasta filled with Italian sausage, amaretti crumbs, mascarpone and Grana Padano; in a brown butter and sage sauce with crispy pancetta 21.95 ☯ **Carlino**
- Risotto Giallo Mari e Monti** Carnaroli rice with saffron, tiger shrimp, porcini mushrooms, shallots and Trebbiano wine 22.95 ☯ **Montunal**

SECONDI

- ☉ **Salmoncino Franciacorta** Salmon fillet sautéed with red grapes, shallots and Franciacorta sparkling wine; served with mache salad and roasted Yukon Gold potatoes 29.95 ☯ **Franciacorta**
- ☉ **Polpettone Bella Vista** Lombardian meat loaf layered with spinach, carrots and mozzarella; served with chicken demiglace, mashed potatoes and broccolini 24.95 ☯ **Carlino**
- ☉ **Cotoletta alla Milanese** Breaded pork chop pounded thin; served with a salad of arugula, tomatoes, cannellini beans, red onion and lemon-olive oil dressing 26.95 ☯ **Lambrusco**
- Filetto di Manzo al Gorgonzola** Grilled 8oz Certified Piedmontese beef tenderloin topped with mascarpone and Gorgonzola sauce; served with grilled polenta and sautéed spinach 39.95 ☯ **Carlino**

DOLCI

- Torta Sbrisolona** Hazelnut-almond crumble tart served with mascarpone-vino passito mousse, chocolate sauce and crème anglaise 8.95 ☯ **Franciacorta**



VINI DELLA LOMBARDIA

Franciacorta, Bellavista Alma Gran Cuvée, NV
The mousse is white, lively and persistent, the bubbles small and long-lasting. The colour is light yellow with hints of green. The perfume is full, inviting and rich in ripe fruits, chlorophyll and vanilla; these perfumes are fully reflected in the taste and are echoed in the aftertaste. It makes a lovely aperitivo and is also a great match with the Salmoncino.
\$11.95 glass \$59 bottle

☉ **Montunal Lugana, Montonale, 2015**
This elegant and complex white wine is produced from 100% Turbiana grapes, previously known as Trebbiano di Lugana. It is medium-bodied with aromas and flavors of tropical fruit and peach with white flowers and spice. Rich and long-lasting on the palate, it makes a great pairing with the Pappardelle and Risotto.
\$8 half glass \$15 glass \$21 quartino \$55 bottle

☉ **Lambrusco Mantovano DOC, Molo 8, NV**
This intense ruby red has a persistent bouquet, fragrant with hints of black cherries and wild berries. On the palate the wine is aromatic and fruity and it pairs exceptionally well with the Zuppa and Cotoletta.
\$6 half glass \$11 glass \$16 quartino \$42 bottle

☉ **Bonarda Oltrepo Pavese, Carlino, Castello di Luzzano, 2015**
This dry, full-bodied red wine is produced from 100% Bonarda grapes and has intense violet aromas and ripe berry flavors. Its excellent balance, depth of flavors and velvety texture make it a delicious match with the Casonzei and Filetto.
\$7 half glass \$14 glass \$19 quartino \$49 bottle

☉ **Taste of Lombardia**
Enjoy a 3-Course Tasting Menu for \$32.95

Choose one ☉ noted item per course for your own special tour of Lombardia

☉ **Lombardia Wine Flight**
Half-glass each of Montunal, Lambrusco and Bonarda wines
\$18.95