

Festa di Lambrusco

Bar Bambino

Monday, 12 April 2010

Antipasto

Insalata di A1

On the road from Parma to Modena your picnic lunch might look like this: luscious mortadella and suburb Parmigiano-Reggiano tossed with wild arugula and drizzled with 12 year balsamico and fabulous extra virgin olive oil.

Lambrusco Salamino di Santacroce, Malbo Gentil

Primo

Garganelli with peas and prosciutto

Garganelli are crude penne, house-made using a comb and a dowel, typical of the area around Imola. Perfect to soak up the sweetness of Spring peas, *prosciutto di Parma* and fresh cream.

Fiorini Lambrusco Grasparossa

Secondo

Lambrusco braised rabbit

A collaboration of Riunite, that sticky 70's lambrusco, and "*Ragu degli Appennini*," a traditional braise that features game with the subtle flavorings of clove, cinnamon, sage and garlic. With creamy polenta and asparagus in the style of Parma.

Medici Ermete Concerto, Lambrusco Salamino

Dolce

Strawberry jam *torta della Nonna*

Sunday night dinner at grandma's table: A buttery crust filled with a sweet tangy Alba strawberry jam, topped with the traditional lattice. Served with zabaione cream.

Medici Ermete BOCCIOLLO (grasparosa)

\$65 per person (excluding tax and gratuities)