

Buon Anno!

Bar Bambino

Wednesday, 31 December 2008

Insalata e Zuppa

Choice of:

House-cured duck prosciutto with organic mixed greens and fuyu persimmons

or

Zuppa di castagne

Few items mark winter cuisine in Italy as much as chestnuts. With this inspiration we've done a beautifully textured savory soup touched with cream and brandy.

Primo

Choice of:

Pappardelle con sugo di faraona

House-made pasta with a bright sauce of guinea fowl, tomato, carrot, and celery.

or

Ravioli di ricotta, porcini, e tartufo nero

House-made ravioli stuffed with porcini mushroom and Bellweather Farm's ricotta. Finished in a butter sauce infused with black truffles.

Secondo

Choice of:

Pesce spada alla salmoriglio

Grilled swordfish steak with dressing of Sardinian extra virgin olive oil, lemon juice, and oregano.

or

Arrosto alla Toscana

Grass-fed beef rib eye, oven-roasted and finished with a rosemary and peperoncini oil.

Formaggi

Three perfect cheeses served with nuts-n-honey and walnut toasts.

(\$10 per person, \$15 with wine per person supplement)

Dolce

Choice of:

Tazza di cioccolata

A flourless bittersweet chocolate cake topped with (yes!) chocolate sauce and crumbled espresso beans.

or

Zuppa Inglese

Neither soup nor English, but delicious nonetheless. Ladyfingers, amarena cherries, cream, and a healthy dash of brandy.

\$75 per person

\$100 per person with wine pairings

\$125 per person with premium wine pairings