

# A Tour Of Tuscany

Bar Bambino

Thursday, 15 October 2009

## Aperitivo

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### *Polpette di baccala*

Small deep-fried croquettes of salt cod and anchovy.

A mouth watering bite to ready your palette for the evening.

2006      Coltibuono Trappoline

## Zuppa

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### *Pappa al pomodoro*

A classic hearty Tuscan country bread stew. Late harvest heirloom tomatoes at their juiciest. Finished with a peppery Tuscan extra virgin olive oil.

2006      Badia a Coltibuono Chianti Classico

## Primo

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### *Malfatti alla fiorentina*

From Florence. "Badly-shaped", but delicious, dumplings made from spinach, egg and ricotta. Tossed in sage butter and finished with shaved Parmigiano-Reggiano.

2005      Chianti Classico Riserva

## Secondo

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### *Arista di maiale al rosmarino*

Becker Lane organic pork loin rubbed with garlic and rosemary and slow-roasted to perfection. Served with baby turnips sauteed in pork drippings and their greens steamed with garlic.

1995      Chianti Classico Riserva

## Dolci

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### *Torte di castagne e mele*

Spiced chestnut flour cake with antique red Berlepsch apples. Served with mascarpone cream.

2003      Badia a Coltibuono Vin Santo