

Taste **ITALIA** *Tour*



Menu: Lombardy

RICE IS POPULAR IN LOMBARDY AND IS OFTEN USED IN SOUPS AS WELL AS RISOTTO. THE BEST KNOWN VERSION IS RISOTTO ALLA MILANESE, FLAVORED WITH SAFFRON AND TYPICALLY SERVED WITH MANY MILANESE MAIN COURSES. IN SOME AREAS OF LOMBARDY THEY WILL NOT EAT RICE BUT INSTEAD PREFER POLENTA OR GREEN PASTA. THANKS TO INTENSIVE CATTLE RAISING IN THE CENTRAL PLAINS OF LOMBARDY, VEAL AND BEEF ARE BOTH PLENTIFUL AND POPULAR. OSSO BUCO ALLA MILANESE (BRAISED VEAL SHANKS) IS A FAMOUS DISH FROM THIS REGION. LOMBARDY IS THE HOME OF GORGONZOLA CHEESE AND ALSO PRODUCES ROBIOLA, CRESCENZA AND TALEGGIO CHEESES. ONE VERY TRADITIONAL DISH, NEARLY ALWAYS SERVED AT FESTIVALS, IS TORTELLI DI ZUCCA (RAVIOLI STUFFED WITH ZUCCHINI SQUASH).

SPECIALS FOR JANUARY 1-31

primo

FLAN DI CAPRINO
Goat cheese flan,
roasted beet salad 18.00

secondo

OSSO BUCO ALLA MILANESE
Braised veal shank,
saffron risotto 48.00

pasta

CANNELLONI
Braised beef, white
truffle cream 15.00 /28.00

dolce

PANNA COTTA AFFOGATTO
Vanilla panna cotta, espresso syrup,
coffee mousse, espresso beans 10.00

featured wines

	6 OZ	9 OZ	BOTTLE
WHITE			
Lungana 'I Frati,' Ca dei Frati, Lombardy 2020	13.00	19.00	50.00
RED			
Red blend 'Giome', Ca Maiol, Lombardy, 2018	13.00	19.00	50.00

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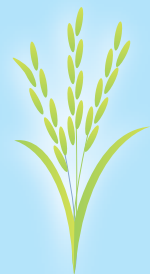
A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

ciao

LOMBARDY



CHIAVENNASCA



ARBORIO

ITALIA
TASTE
TOUR

CAMPIELLO

JAN
2022
LOMBARDY



CAMPIELLO