



May 12, 2022

## Genoa

### First Course

*Genoese Minestrone*: Potatoes, peas, lima beans, string beans, carrots, zucchini, spinach, celery, parsley, and garlic in a homemade pesto broth.

### Second Course

*Torta Baciocca*: A traditional potato and onion cake that carries a legend.

### Third Course

*Genoa Sardina Salate*: Steamed potatoes, carrots, zucchini, and tomatoes mixed in fresh lemon juice and mayonnaise. Topped with hard boiled eggs and sardines.

### Fourth Course

*Calamari Fritti*: Calamari tossed in a seasoned flour and fried until golden brown served with Arlo's House-made Marinara and a lemon and black pepper aioli

### Main Course

*Pansoti alla Pesto di Noci*: Pansoti, a ricotta and herb stuffed pasta with a walnut pesto.

or

*Tocco*: A traditional Genoa meat sauce made with braised beef chuck and porcini mushrooms, tossed with Rigatoni.

### Dessert

*Sacripantina*: Three layers of liqueur-soaked sponge cake separated by two layers of custard, one flavored with chocolate and hazelnut

110 per person, wine pairing included