



February 9, 2023

Emilia-Romagna

First Course

Zuppa Imperiale: A simple, delicious soup made from a rich beef and chicken stock made in house and finished with cubes of baked semolina and parmesan.

Second Course

Cappelacci di Zucca: Butternut squash filled homemade pasta served with brown butter, crispy sage, and marinara.

Third Course

Peperonata: Sliced peppers slowly stewed with garlic and basil. Served with Modena Balsamic Vinegar and crostini.

Main Course

Maiale al Latte: Locally-sourced pork loin slowly braised in milk, oven roasted, sliced and served over a bed of creamy polenta.

Dessert

Torta di Riso: A delicious Italian rice cake flavored with homemade candied citron, vanilla, and powdered amaretti biscuits. Topped with an Amaretto glaze.

125 per person, wine pairing included