

giRo d'italia

July 20th – 30th, 2017

EMILIA ROMAGNA – ASCARI ENOTECA
\$49 per guest (\$38 wine pairings in addition) + taxes & gratuities

ANTIPASTO (*per due*)

Prosciutto di Parma, pesto di Modena (lardo, rosemary, garlic),
roasted peaches, house made light vegetable pickles, Forno Cultura filone

PRIMO

Trofie con salsiccia e zafferano
House made sausage, white wine, rosemary, saffron

OR

Lasagna verde con besciamella e funghi
Spinach and fresh herb bechamel, roasted mushrooms, Parmigiano Reggiano

SECONDO

Vitello tonnato Modenese
Gently roasted Ontario veal, preserved lemon & tuna sauce, celery, capers

OR

Brodetto alla Riminese
mixed fish and shellfish, tomato broth, vinegar, toasted bread

PER FINIRE

Parmigiano Reggiano Vacca Rossa
with stewed strawberries and tarragon

OR

Semifreddo all'arancia
with whipped ricotta and pasta frolla

