

Sosta

cucina

NORTHERN REDS

WEDNESDAY 29TH OF JULY 2009

WITH SPECIAL GUESTS PETER AND NATASHA JOHNS FROM DEJA VU WINES

ON ARRIVAL

2007 CASTELLANI VALPOLICELLA CLASSICO 'CAMPO DE BIOTTO' DOC, VENETO
with carpaccio of pounded yearling tenderloin with shaved Castelmagno and Fresh porcini mushroom

RAVIOLI AL PLIN DI CASTANGE E ORTICA

Traditional Piemontese fresh pasta, filled with chestnuts, ricotta and nettle with burnt sage butter
2006 PATRIZI DOLCETTO DOGLIANI 'BRICCO ROSSO' DOC, PIEDMONT

RISOTTO AI FUNGHI E POMODORO

Risotto with fresh local mushrooms cooked in tomato sugo with parmesan cheese
2006 BRUNO GIACOSA BARBERA D'ALBA DOC, PIEDMONT

ARROSTO DI ANATRA

Roasted duck leg and baby beetroots with sauteed chard leaves with a rich duck glaze
2005 BREZZA NEBBIOLO D'ALBA 'SANTA ROSALIA' DOC, PIEDMONT

GUANCIALE DI MANZO

Braised wagyu beef cheek upon semolina gnocchi with roasted root vegetables
2001 BREZZA BAROLO COMMUNE DOCG, PIEDMONT

MONTE VERONESE E UBRIACHO, D.O.P.

Two Veneto cheeses, the first being a hard cooked cows milk cheese with a mild flavour, the second cheese translated is called 'inebriated', it has a red grape must encased around the cheese and has quite a tangy and moreish palate
2004 CASTELLANI AMARONE DOC, PIEDMONT

QUESTA E' VERA GRAPPA VIOLA (CARTIZZE E MOSCATO) \$13
NONINO - AMARO NONINO \$13

deja vu


SANPELLEGRINO