

# **\$30 Prezzo Fisso\***

*Week of 13<sup>th</sup> April 2008*

## **Antipasto**

Asparagi alla Milanese

*Roasted Asparagus with a fried Egg*

or

Insalata Verde

*Green Salad*

## **Primo**

Risotto al Vino Rosso

*Risotto cooked in Red Wine finished with Grana Padana cheese*

## **Secondo**

Brasato di Maiale

*Heritage Breed Pork braised in White Wine with Tomatoes*

or

Sogliola Arrostita

*Roasted fillet of Sole with Black Olives and Capers*

*Wine pairings available for \$15*

*\*Fixed price menu available Sunday – Thursday only.*

## Wine Pairings

### *Antipasto – Santomé, Prosecco di Valdobbiadene Extra-Dry, Veneto, Italy*

Talk about tough wine pairings! Asparagus and egg, quite delicious, but a challenge to pair, luckily I was at a dinner last year in Valdobbiadene and the served Prosecco with Asparagus and Egg and it paired extremely well! Take advantage of this truly spring time meal and put a sparkle in your glass!

### *Primo – 2005 San Felice, IGT Toscana Rosso “Perolla”, Italy*

Mini Super Tuscan to the rescue! What is a mini Super Tuscan? It is a Super Tuscan, made with a blend of Sangiovese, Merlot and Syrah, that doesn't cost an arm and a leg. It is soft and supple with ripe black berry and blue berry fruit with a little spice from the Syrah. It is the wine with this wonderful risotto dish.

### *Secondo – 2006 Villa Giada, Barbera d'Asti “Suri”, Piedmont, Italy*

Barbera-pah-looza! Another wonderful Barbera to try, yippee! No really, I'm excited about this little barbera. It has the right amount of bright red fruit flavors to stand up to the tomatoes and enough weight and sweet fruit to really compliment the Pork.

### *2005 Mandino Cane, Dolceaqua, Liguria, Italy*

This wine is from the town of Dolceaqua or sweet water. A gentleman makes it in his late 70's with the help of a professor from Milan. This is so we don't lose one of the last Dolceaqua wines made. It is made with a grape called Rossese and it has light red fruit berry, and apple and an intense mineral character. This is wonderful unique wine and you shouldn't pass up this opportunity to try it with the great pairing of Sole, Black Olives and Capers. This is one of those magic wine and food combinations that you read about, why not be the one doing the writing about!