

# ALLA ASCOLANA - MENU DEGUSTAZIONE

Tonight's menu is a culinary journey through nine of Italy's twenty regions with emphasis on its northern and central geography. Each course is paired with regional wines for immersion and optimal experience.

Italian cuisine varies dramatically from region to region due to local ingredients, history, and cultural influences. Each region has distinct flavors, specialties, and cooking methods. Wine is based on the grape varieties that thrive in the local microclimate and soil and accentuated by regional winemaking techniques. The Pasta Mista is a simultaneous showcase of how different regions feature their signature strengths. Tonight's ingredients are selected regionally where possible and while presentations enjoy some artistic expression, they are kept true and simple as indicative in Cucina Italia!

**COMING SOON!**

## STUZZICHINO

RAVIOLI LA GIOSTRA - FIRENZE, TOSCANA  
RAVIOLI WITH PEAR, MASCARPONE AND PECORINO ROMANO

UOVO E BIANCA TARTUFA - PIEMONTE  
QUAIL EGG WITH WHITE TRUFFLE

## BRODETTO MARCHIAGIANA - MARCHE

SEAFOOD STEW WITH TOMATO AND SAFFRON CREAM

## PASTA MISTA

AGNOLOTTI DAL PLIN - PIEMONTE  
TROFIE PESTO - LIGURIA  
SPAGHETTINI ALLA ASSASANINA ARRABIATA - APULIA  
FREGOLA SARDA - SARDEGNA

## CAPPESANTE - VENETO | TRENTINO

SHRIMP AND PORCINI IN COGNAC CREAM AND NUTMEG

## COTOLETTA ALLA BOLOGNESE - EMIGLIA ROMANA

VEAL CUTLET WITH PROSCIUTTO DI PARMA AND PARMIGIANA REGGIANO OVER SPINACH

## BISTECCA ALLA FIORENTINO - TOSCANA

AGED PRIME TOMAHAWK WITH HERB BUTTER AND BALSAMIC WITH GRILLED ARTICHOKE

## REGIONAL WINE PAIRINGS WITH EACH COURSE

VERNACCIA DI SAN GIMIGNANO  
RIBOLLA GIALLA - PECORINO - VERMENTINO  
ARNEIS - SOAVE - LUGANA  
2006 PIO CESARE IL BRICCO BARBARESCO  
1997 PIO CESARE ORNATO BAROLO  
2009 BIONDI SANTI BRUNELLO DI MONTALCINO  
1997 GAJA SUGARVILLE BRUNELLO DI MONTALCINO  
LAMBRUSCO FRIZZANTE