

BUONA TAVOLA

*San Luis Obispo International Film Festival
March 6, 2012*

Antipasti Assortini

Bruschetta ai Funghi

Grilled garlic bread with sautéed local and imported mushrooms

Polpettine di Riso Travisane

Rice cake with radicchio and gorgonzola cheese sautéed with fresh sage

Crostini Allesina

Grilled filone bread, our signature olivata house made Allesina salami topped with bagnetto chutney.

Grissini con Panceita

*Our house made Allesina Panceita wrapped with La Magliore bread stick
(Laetitia Vineyard & Winery Brut Cuvée)*

Insalata

Insalata fantasia

Oven roasted beets, julienne red onions, arugula, section of oranges and grapefruits, roasted pine nuts, chop tomatoes, in a balsamic vinaigrette dressing topped with crumbled goat cheese.

(Talley Vineyard Chardonnay)

Primi Piatti

Tortelloni Bufalina

Homemade tortelloni stuffed with fresh mozzarella served with a puree of tomato sauce and basil

(Center of Effort Pinot Noir)

Secondi Piatti

Costine di manzo ossobuco

Braised beef short ribs in a sauce of aromatic vegetables, zinfandel wine and veal stock reduction sauce, imported porcini mushrooms fresh Italian herbs and a splash of tomato sauce served with soft polenta

(Ancient Peaks Zinfandel)

Dolci

Gelato Alle Bacche Di Bosco

Local Leo Leo vanilla Gelato with fresh berries infused in a chianti wine

(Roxo Port)