



APRIL IN VASTO

Vasto is a beautiful hill top town overlooking the Adriatic Sea in the Abruzzo region. The coastline is a very popular destination and local fishing industry is famous all over Italy. Delicious traditional dishes from the sea and great wines from the land... make the perfect spring menu!

APPETIZER

Insalata Piselli

Spring Peas, Fresh Chickpeas, Pea Sprout & Cucumber salad, Mint Lemon Vinaigrette, Ricotta Stagionata

Due Tonni Affumicati

Cold Smoked Tuna Crudo, Fava Bean Puree, Pickled Ramps, Hot Smoked House Tuna Sausage, Celery Hearts, Preserved Lemon Salad

Fritto Misto delle Tremiti

Crisped Monkfish Morsels, Clams, Red Shrimp, Green Intosso Olives, Spring Onion & Capers Salsa Verde

Zuppa

Sweet Peppers, Spring Onion Vellutata Soup with Pecorino Fresco Cheese, Lobster Peppers Agrodolce

APERITIF

Campari e Fragole

Local Strawberries, Campari Soda, Grand Marnier, Prosecco



ENTRÉE

Chitarra al Granchio Vongole

Day Made Spago alla Chitarra, Lump Crab Meat, Manila Clams, Roasted Heirloom Tomatoes, Garlic Chives, Prosecco

Risotto Di Lanciano

Golden Saffron Risotto, Smoked Scamorza Cheese, Montepulciano Braised Duck Sugo

Dentice Olive e Carciofi

Pan Roasted Snapper, Baby Artichokes, Gentile Olives, Trebbiano Wine Fumee', Fingerling Potatoes 3. supp

Agnello Scottadito

Lemon Rosemary & Fresh Chillies Marinated Colorado Lamb Porterhouse, Baby Eggplant, Funghetto, Ricotta Dill sauce 4. supp

WINE PAIRING

Trebbiano D'Abruzzo – From vines close to The Adriatic Coast, this excellent White Wine of Gold Color with an Intriguing nose of Honey and Lemon Zest - refreshed by the Se Saltiness

Montepulciano D'Abruzzo – Bright Ruby Red Color, this Youthful Red Offers Explosive Aromas of Blueberries, Cherries and Licorice
A medium body and Pleasant Finish



DOLCI

Parrozzo al Doppio Cioccolato

Double Chocolate Bombe, Candied Oranges, Strawberries, Grand Marnier Compote

Coppa Lattaciolo

Triple Milk Custard Gelato, Lingue di Suocera Almond Cookies, Coffee Liquor

PAIRING

Pasetti "Gesmino" Passito

From the Province of Chieti (Abruzzo) is a Passito Dessert Wine Base on Moscato Bianco Grape, Wonderful Balance of Stone Fruit, Figs and Honey –
The Perfect After Dinner Digestive

Three Courses 39. | Courses & Wines 57.



Slow Food® Atlanta