



APRILE

LE ISOLE PONTINE, IL CIRCEO

Off the Southern Lazio Coast, this group of volcanic islands are the quintessential hidden gem of the Tyrrhenian Sea. Of emerald waters, and pristine coastlines - a Beautiful Culinary Tradition, predominantly seafood dishes, influenced by Roman Cuisine...with Wine To Match!

Appetizer

Zuppa

Fire Roasted San Marzano Tomato, Spring Garlic, Fresh Oregano Soup, Escapeche of Mediterranean Octopus

Insalata

Shaved Baby Artichokes, Pea Shoots, English Peas, Meyer Lemon Mint Vinaigrette, Percorino Romano Flakes

Dentice Crudo

Genuine Snapper Carpaccio, Pantelleria Capers, Spring Pepper Giardiniera, Mandarin Orange Dressing

Antipasto Del Circeo For Two

Whipped Sheep Milk Ricotta, Sundried Tomato, Fresh Chickpea Salad, Marinated Tyrrhenian Sea Anchovies, Fritto Di Paranza

Pairing

La Maga Circe

Rum Pampero, Agave Nectar, Mandarin Orange Juice Spumante Brut



Entrée

Pasta

Day Made Rigatoni, Allo Scoglio, Mediterranean Shrimp, Lump Crab & Scallops, Heirloom Tomato, Zucchini, Malvasia Wine, Chive Sauce

Risotto

Acquerello Risotto of Fava Beans, Roasted Spring Onions, Basil, Gratinée with Smoked Provolone Cheese

Pesce

Swordfish Palmarola, Conserva of Italian Baby Eggplant, Gaeta Olives, Tropea Red Onions, Moscato Passito Sweet Hot Glaze

Carne

Tagliata of Kobe Flank Steak, Baby Arugula, Tear Drop Tomato Salad, Preserved Lemon Glace, Dill Shoestring Fries

Pairing

Sangiovese

The Most widely planted grape of Italy is named after "Blood of Jove"
Medium Body, Dry, notes of Red Berries, Herbs & Spices

Greco

Greco is an ancient Grape Variety from Greece -well balanced with a distinctly Mineral Character, Honeysuckle and Floral Notes in the Aroma



Dolci

Marituzzo Con La Panna

"The Whipped Cream Filled Brioche That No Roman Can Renounce"...
Grand Marnier Valrhona Chocolate Sauce

Coppa Al Caffé

Espresso Coffee Gelato, Espresso Liqueur, Chocolate and Coffee Cake Crisps

Pairing

Sambuca Romana

The Most Classic of Italian Liqueurs - Anise flavored, served with Three Coffee Beans for Health, Happiness, and Prosperity

Three Courses 39. | Wine Additional 18.
Gratuity & Taxes Not Included. Cannot be combined with special discount offers

BuckheadRestaurants.com



Slow Food® Atlanta