



## JANUARY

### Sorrento E La Costiera Amafitana

The inspiration of this menu is the Mediterranean Cuisine of South Italy – It's rich in history and continuously evolving, thanks to the passion for foods and wines of the people from this land.

**Grazie Mario Russo Ristorante "Caruso" Sorrento**

### *Appetizer*

#### **Zuppa Nonna Russo**

Traditional Legumes Soup of Lentils, Cannellini Beans, Black-Eyed Peas, Roasted Root Vegetables & Chestnuts finished with Baccalá Crostino

#### **Insalata Santa Lucia**

Lollarossa Lettuce, Shaved Fennel, Blood Orange and Radishes, Meyer Lemon & Raisin Vinaigrette with Spicy Provolone

#### **Carpaccio Di Cernia**

Grouper Carpaccio on Baby Lettuce Mix, Fresh Neapolitan Chilies, Conserva of Wild Mushrooms, Limoncello Dressing,

#### **Burrata In "Carrozza"**

Crisped Buffalo Milk Burrata from Campania, Fire Roasted Tomato Sauce, Battuto D'Acciuga

### *Pairing*

#### **Scintilla**

Campari, Limoncello Spumante Brut Sour Lemon Rim, Fresh Mint



### *Entrée*

#### **Paccheri Pasta**

Mezzi Paccheri Pasta, from Gragnano, Red Mediterranean Shrimp, Artichoke Hearts, Sweet Peppers Sauce, Touch of Preserved Lemon Oil

#### **Risotto Alla Pescatora**

The Most Popular on the Costiera - Clams, Mussels, Baby Calamari, Shrimp and Octopus topped with Roasted Prawn... The Seafood Risotto Experience!

#### **Spada All'Aquapazza**

Pan Braised Swordfish Steak with Falanghina Wine, Fresh Chilies, Tear Drop Tomatoes, Fingerling Potatoes

#### **Scaloppine D'Agnello**

Lamb Tenderloin Scaloppini, Gaeta Olives, Walnuts, Greco Di Tufo Fumée, Baby Eggplant Caponata

### *Pairing*

#### **Aglianico**

This full-bodied sumptuous wine reveals multiple dimensions of its expressiveness - Soft and caressing on the palate, divulges tons of persistence and a extended satisfying finish

#### **Greco**

Notes of piecrust, apricot, apple, hints of mineral - Very aromatic Full-bodied, long flavorful finish. A bright, fruity white



### *Dolci*

#### **Babba' A O Rum**

Genovese Cake, Pastry Cream Center, Rum Soaked, Apricot Raisins Preserve

#### **Coppa Pastiera**

Ricotta and Candied Fruit Gelato, Pastafrolla Crisps, Splash of Limoncello

### *Pairing*

#### **Limoncello**

Soaked Lemon Zests from Amalfi in Neutral Grain Alcohol for Over a Month - The Result is a Thick, Sweet Dessert Cordial with an Intense Lemon-Flavor

Three Course Menu 39. | Wine Additional 18.

Gratuity & Taxes Not Included. Cannot be combined with special discount offers

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