



NOVEMBRE

November in Venice... “*La Serenissima*”, one of the four ancient “sea republics” of Italy, perhaps the most powerful and beautiful. Their merchants traveled the Silk Road to Asia and returned with ingredients from cultures never seen before in Europe.

This is our little menu tribute.

Appetizer

Zuppa

Sweet Onions & Wild Mushrooms Vellutata Soup, Truffled Maltagliati Pasta

Insalata

Shaved Radicchio and Romaine Hearts Salad, Preserved Granny Smith Apples, Candied Walnuts, Apple Vinaigrette, Gorgonzola Crumble

Carpaccio Porcino

Beef Tenderloin Carpaccio Thin Sliced, Baby Arugula, Shaved Parmigiano Reggiano, Porcini Mushrooms, Meyer Lemon EVOO

Antipasto Di Mare

Baccala’ Mantecato and Polenta, Shrimp in Saor, Cipollini, Pine Nuts, Raisins

Pairing

Il Bellini

Prosecco Di Conegliano Veneto, White Peach Puree



Entrée

Cappellacci Del Doge

Branzino Filling, Day Made Pasta, Crab Guazzetto, Lump Crabmeat, Confit Heirloom Tomatoes

Risotto E Brasato

Aquerello Risotto of Amarone Wine & Asiago Cheese, Braised Beef Short Rib, Pickled Chanterelles

Razza in Padella

Pan Roasted Skate Wing, Herb Butter, Lemon Supreme, Creamer Potatoes, Cipollini Rostii

Anara E Sarese

Roasted Long Island Duck Breast, Sour Cherry Sauce, Roasted Pumpkin and Barley {Optional Foie Gras 15. sup}

Pairing

Pinot Grigio Friuli

Italian for “Gray Pinot, this relative of the popular Pinot Noir displays ripe pear aromas with a light body and crisp finish
Pairs well with simple seafood dishes

Pinot Noir Alto Adige

Best grown in cool growing regions to maintain its fresh fruit character and balancing acidity
Aromas of cherry and strawberry overlaid with nuances of vanilla



Dolci

Budino Di Castagne

White Icoa Chocolate and Chesnuts Flan, Sea Salt Marghera Merengue

Coppa Del Nonno Toni

Espresso Gelato Coffee and Sugar Biscotti Shot of Kahlua... Chantilly

Pairing

Moscato Alto Adige

An ancient grape transplanted from Greece with notes of Flowers and Honeysuckle, a soft easy to drink dessert wine

Three Course Menu 39. | Wine Additional 18.

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

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