

Rustico Restaurant Present

Come enjoy a five course dinner featuring recipes from Puglia, Italy. Made from local fresh ingredients. You will have the opportunity to experience wine from Tormaresca, owned by the Antinori family who has been making wines for over 600 years. Puglia, "the heel of the boot" of Italy is a recent tourist mecca, is the bread-basket of Italy with a vast majority of the land designated to agriculture and is in the midst of a winemaking revolution.

Monday, April 26th, 2010 at 6:30 pm

Menu

Hors d'oeuvres

Apulian Olive Tapenade, Cherry Tomato Dip and Eggplant Caponata
With rustic herb flat bread

Tormaresca Chardonnay (Chadonnay)

Appetizer

Alberobello's Fave, Cicorie e Cozze

Fava bean puree, dandelion greens and garlic roasted mussel

Tormaresca "Neprica" (Negroamaro, primitive, cabernet)

First Course

Hand Made Orecchiette with Baby Cherry Tomato and Ricotta Salata
Extra Virgin Olive and Young Garlic

Tormaresca "Torcicoda" (Primitivo del Salento)

Entrée

Apulian Mix Grill

Marinated Spring Lamb Chop, Beef Brasciola and Pancetta Pork Loin

Tormaresca "Bocca di Lupo" (Aglianico)

The End

Andria's 3 Months Aged Pecorino, Wild Honey and Harvest Focaccia

Tormaresca Masseria Maime (Negroamaro)

The cost for this dinner is \$ 55 per person not inclusive of tax or gratuity.

Guests with dietary restrictions are required to call ahead for selections change.

The wines served this evening will be sold at special pricing. Please review the order list.

BUON APPETITO