



Executive Chef: Michael Fiorianti

S Á T I S
BISTRO - CAFÉ - WINE BAR
M M X

“A TASTE OF NORTHERN ITALY”

Hosted by Anthony Giglio

March 12, 2015

First Course

Trota Milanese

Lightly Breaded Wild Brook Trout, Arugula, Anchovy and Lemon Caper Vinaigrette

Ceretto 2013 Biange Langhe Arneis, Piedmont, Italy

Second Course

Uova da Ravioli Parmese

Soft Cooked Egg Ravioli, Crisp Speck, Parmiggiano Broth

Abbazia di Novacella 2013 Kerner, Trentino-Alto Adige, Italy

Third Course

Burridda alla Genovese

Pan Roasted Monkfish, Smoked Mussels, Walnuts and Roasted Tomato

Lo Triolet 2013 Gamay, Valle d'Aoste, Italy

Fourth Course

Sòpa Còada di Venezia

Baked Venetian Casserole of Roasted Quab, Baby Vegetable and Focaccia,
Parmiggiano Reggiano and Foie Gras

Bastianich 2011 Vespa Rosso, Friuli, Italy

Fifth Course

Budino Freddo alla Gianduja Torinese

Chilled Chocolate Hazelnut Pudding, Hazelnut Graham, Toasted Almond Vanilla Bean Custard

Sottimano 2013 Matè Brachetto, Piedmont, Italy

Please Notify Server of any Allergies in Advance

