

Emilia-Romagna

Bar Bambino

Monday, 1 March 2010

Emilia-Romagna is made up of two different areas: Emilia, the area between the Po valley and northern Tuscany, and Romagna, the mountainous country with the Adriatic coast to the east. The fertile western region of Emilia contributes pasta, dairy produce, and fine meat. The sometimes rough and inaccessible Romagna offers aromatic herbs, tangy game, and fish dishes from the coast. This wealth of riches makes this joined region the culinary crown jewel of northern Italy.

Insalata

Salad of prosciutto and balsamico

A salad combining some of the well-known bounty of Emilia-Romagna: heirloom chicories, prosciutto di Parma, Parmigiano-Reggiano, and balsamic dressing.

Pasta

Anolini di Parma in brodo

Pasta stuffed with bread crumbs and the juices of a 12-hour beef braise. Served in an elegant clear broth.

Piatto

Farona di Carnevale

Guinea hen braised with porcini and olives. Served with creamy polenta.

Dolce

Warm apple tart with mascarpone

Apples scented with lemon and baked into individual tarts with a flaky crust.

\$35 per person (beverages, tax, and gratuity not included).

Vino

Rosso: NV Zinivini Lambrusco
(Lambrusco, Salamino di Santacroce, Malbo Gentile)

<i>bicchieri</i>	8 ⁰⁰
<i>quarto</i>	12 ⁵⁰
<i>mezzo</i>	22 ⁰⁰
<i>bottiglia</i>	32 ⁰⁰

A selection of our classics

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Affettati e Formaggi

A selection of house, artisan, and imported cured meats.

Small (for 1 - 2)	\$12 ⁰⁰
Medium (for 3 - 4)	\$18 ⁰⁰
Large (for 5 - 7)	\$23 ⁰⁰

A selection of artisan-produced local, regional, and international cheeses.

Small (for 1 - 2)	\$13 ⁰⁰
Medium (for 3 - 4)	\$19 ⁰⁰
Large (for 5 - 7)	\$25 ⁰⁰

Antipasti e Insalate

From the *Antipasto* Bar:

Each item	\$4 ⁰⁰
3 items	\$10 ⁰⁰
5 items	\$16 ⁵⁰

Please ask your server about today's offerings

Olive all' ascolana \$6⁵⁰
Andrea's aunt's recipe. Green cerignola olives stuffed with veal, prosciutto, and pecorino. Breaded and fried.

Shaved fennel salad with blood orange \$8⁰⁰

Bruschette

Egg, truffle salt, and Parmigiano-Reggiano \$11⁵⁰

Lidia's savory apple spread with ham and cheese \$10⁵⁰
Fine ham layered with oozy, melty Emmental cheese finished with a savory-spicy-sweet apple horseradish sauce.

Pasta

Trofie with cream and sausage sauce \$14⁵⁰
Fresh cream and house-made sausage with Parmigiano-Reggiano.

Bucatini alla Gangivecchio \$12⁵⁰
A recipe inspired by one of our favorite agriturismi in Sicily. A savory-sweet saute of Romanesco cauliflower, chard, pancetta, pine nuts, and raisins.

Pappardelle with slow-braised rabbit \$14⁵⁰
House-made egg noodles cut wide and served with our classic divine braise of rabbit.

Piatti

Polpette \$15⁵⁰
House-ground veal, pork, and beef. Finished in a rich tomato, chard, and onion sauce.

Polpette di melanzane \$14⁵⁰
For the vegetarian in all of us...eggplant, pine nuts, with a touch of raisin; finished in a light tomato sauce. Meaty, but no meat in sight.