

A Tour Of Tuscany

Bar Bambino

Thursday, 15 October 2009

Aperitivo

Polpette di baccala

Small deep-fried croquettes of salt cod and anchovy.

A mouth watering bite to ready your palette for the evening.

2006 Coltibuono Trappoline

Zuppa

Pappa al pomodoro

A classic hearty Tuscan country bread stew. Late harvest heirloom tomatoes at their juiciest. Finished with a peppery Tuscan extra virgin olive oil.

2006 Badia a Coltibuono Chianti Classico

Primo

Malfatti alla fiorentina

From Florence. "Badly-shaped", but delicious, dumplings made from spinach, egg and ricotta. Tossed in sage butter and finished with shaved Parmigiano-Reggiano.

2005 Chianti Classico Riserva

Secondo

Arista di maiale al rosmarino

Becker Lane organic pork loin rubbed with garlic and rosemary and slow-roasted to perfection. Served with baby turnips sauteed in pork drippings and their greens steamed with garlic.

1995 Chianti Classico Riserva

Dolci

Torte di castagne e mele

Spiced chestnut flour cake with antique red Berlepsch apples. Served with mascarpone cream.

2003 Badia a Coltibuono Vin Santo