

DATE CAMPLI

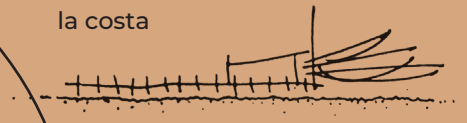
Giro d'Abruzzo

tour of abruzzo | restaurant week menu | \$45 prix fixe

| +\$20 wine pairing



le montagne



la costa

select one from each course

ANTIPASTO

Pollo e Lenticchie

chicken liver & lentil mousse served
on crostini with thyme olive oil
(Santo Stefano, AQ)

pairing: cerasuolo d'abruzzo

Charred Octopus Salad

blood oranges, cherry tomatoes, pecorino
abruzzese & citrus vinaigrette
(Fossacesia al Mare, CH)

pairing: trebbiano d'abruzzo

PRIMO

Lamb & Saffron

mezze maniche pasta tossed with a
lamb ragu bianco & Navelli saffron
(L'Aquila, AQ)

pairing: pecorino d'abruzzo

Alla Lanterna

house-made chitarra, garlic, cauliflower,
& garbanzo puree, anchovy breadcrumbs
(Ortona, CH)

pairing: pecorino d'abruzzo

SECONDO

Porchetta Camplese

slow-roasted pork shouder over
bitter greens
(Campi, TE)

pairing: montepulciano d'abruzzo

Brodetto alla Vastese

classic abruzzese
fisherman's stew
(Vasto, CH)

pairing: cerasuolo d'abruzzo