

ITALY - Northern Alpine Regions

Presenting specialities from the northern alpine regions of Italy; Piedmont, Lombardy, and Valle d'Aosta.

These cuisines are influenced by the neighboring countries of France and Switzerland.

A delicious blending of dishes from the mountainous rural villages and the cities of the lower lying lands.

Rich, rustic and sophisticated all at once!

Gentle Dining at Café DiCocoa

125 Main Street Bethel

January 5th, 2019 One seating@ 6:45pm BYOB

By Reservation only call: (207) 824-5282

dicocoasbakery@gmail.com ~ cafedicocoa.com

Anti Pasti Welcoming

Gorgonzola Torta: Gorgonzola Dolce, the creamiest and most delicately floral of all blue-veined cheeses, is layered with the subtle sweetness of marscapone.

Bagna Cauda: An array roasted winter vegetables, for dipping in a warm garlic-caper sauce

Grisini or "Dipping Stick": A crisp thin breadstick, sometimes rolled to a meter long. The recipe hails from the city of Turin and is said to have been invented in 1679.

Served with: Maine Honeycrisp apples

Zuppa

Seupa a la Vapelenetese: This delicious winter soup highlights staples of this mountainous region. Layered with braised green cabbage and a country rye bread croute with creamy Fontina cheese, served in a sumptuous broth.

Piatti de Giorno

Polenta Formaggio Fuso e Porcini

Soft, creamy polenta served with Ragù con Funghi and imported Fontina from Val d'Aosta

Endsalada

Celery, Toasted Walnut, & Fig Salad with imported cheese

Dolce e Caffè

Red Wine Poached Pears & Chantilly Cream

Pears are a northern climate fruit and become truly aristocratic when poached to sweet softness in red wine and spices.

Served with our delicious Italian roast Coffee

Grazie!