

# 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, 2018 One seating@ 6:45pm BYOB

By Reservation only call: (207) 824-5282

dicocoa@megalink.net ~ 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!*