

Calabria Regional Menu

La Cucina Presents: *CALABRIA*
NOVEMBER 29th, 2005

Canestro di Pane

Bread basket served with olive oil and crushed hot peppers

Misto di Calabria

Calabrese salami, Nonna's marinated eggplant roasted peppers, olives and provolone cheese

Zuppa di Nozze

"Wedding soup" with polpettini (tiny meatballs) shredded chicken and escarole

Macaroni a Proprio Produzione e Polpetti

Hand rolled macaroni served with tomato sauce and homemade meatballs

Baccala con Pepperoni Dolce e Piquante

Fresh Cod served with sweet and hot peppers in a tomato sauce, served with roasted potatoes and rapini

Insalata Verde Mista

Escarole, endive, romaine and radicchio with a typical Southern dressing

Fichi Ripieni

Figs stuffed with nuts, candied fruit and cocoa soaked with sugar water and cloves

Frutta

Castagnie, Pera di Cactus e Mandorini
Roasted chestnuts and cactus pears with tangerine

CAFFE

Espresso, Cappuccino