

La Cucina Presents:
Umbria - April 11th 2006
Guest Chef - Antonio Leo

Spuntino

Olive e Pomodoro tapenade

A tapenade of olive and tomato accompanied with roasted garlic and foccacia

Antipasto

Asparagi Norcia

Asparagus in a Norcia truffle fondu paired with a mushroom stuffed crepe

Zuppa

Minestra Baggiana

Fava bean soup richly flavoured with pancetta

Primo

Ravioli Nero e Giallo

Black and yellow ravioli filled with freshwater fish in a fresh tomato sauce

Secondo

Involtini di Pollo Monte Subasio

Chicken and prosciutto roulade served on a bed of mixed beans
scented with black truffles

Dolce

Crostata Amelia in Bagno di Amaretto

Fig tart with an assortment of nuts and chocolate in an amaretto sauce

For Reservations Please Contact:

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