



LATE

*winter*

IN VALLE D'ASOTA

*bella  
notte*



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*winter*  
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PRIMI *appetizer*

- 9 **MARKET SALAD**  
watercress & radicchio w/ pomegranate seeds,  
candied kumquats, shaved winter radish, red quinoa  
crackers & blood orange balsamic vinaigrette
- 8 **BRUSCHETTA PANE NERO**  
wood grilled rye bread w/ radicchio marmalade  
& Iberico lardo
- 9 **POLENTA ALLA RASCARD**  
locally milled smoked corn polenta, lightly fried,  
w/ spicy beef salami ragout & fontina cream
- 8 **ALPINE ONION SOUP**  
caramelized onion soup w/ wood charred ciabatta  
& fontina

SECONDI *entree*

- 28 **OSSO BUCCO CARBONADE**  
veal shank braised in red wine & nutmeg  
w/ root vegetables & smoked corn polenta
- 26 **VEAL VALDOSTA**  
hand breaded veal, lightly fried, w/ white truffle  
gnocchi fonduta
- 19 **ROASTED CHICKEN**  
half chicken from the wood burning oven  
w/ chestnut bacon brown sugar glaze,  
grilled sweet potatoes & oven dried mushroom chips
- 14 **RISOTTO ALLA VALDOSTANA**  
w/ fontina, parmesan & butter

DOLCE *dessert*

- 9 **ITALIAN WINTER CAKE**  
red wine & cocoa infused cake layered w/ espresso  
cream cheese icing & grappa candied kumquats
- 9 **POACHED PEAR**  
served warm from the wood burning oven w/ chestnut  
honey, house granola & crème fraiche gelato
- 9 **PANNA COTTA**  
w/ mulled stone fruits, blood orange infused  
balsamico & ginger snap cookies



LOCAL SUPPORT

Lexington Pasta Co | Fayette Co.  
*fresh egg, semolina pasta & gnocchi*

Blugrass Baking | Fayette Co.  
*rye bread*

Louismill Stone Ground Organic | Jefferson Co.  
*smoked corn polenta*

Sorella Gelateria | Fayette Co.  
*authentic small batch gelato*