



BY
CARLO CRACCO

November 8, 2018

Menu

Welcome with Appetizers from the Chef

*Chips of Rice, Tapioca, Polenta and Buckwheat
Served with Shallot and Modena Balsamic Vinegar Sauce*

*Naturally Leavened Home Made Bread Selection,
Black Olives Rustic Bread Cooked on the Stone,
Whole Wheat with Fermented Seeds,
Focaccia with Potatoes and Rosemary,
Stew Onion Brioches, and
Grissini with Extra Virgin Olive Oil*

**Grangnano Mesca Francesca Dry Pasta
with Oyster, 'Nduja and Celery**

**Chargrilled Lamb Rack with Fry Pan's Bottom of Tomatoes and Olives,
Cooked Spicy Extra Virgin Olive Oil with Capers and Garlic**

**Etna,
Vulcan Ricotta with Sicilian Taste,
Invert Chocolate, Pistachio and Blood Orange**

Piccola Pasticceria