



Italia Nord – The Food of Northern Italy



Unknown by many Northern Italy was part of the Austro-Hungarian empire from the 1700's and in a very messy way for a long time.

So, the German and Hungarian influence is still very present.

They speak a myriad of languages and dialects with strong influence of

German and Slavic.

The traditional cuisine is not preeminently pasta, With a strong game presence. Italian Wild Boar Goulash is reminiscent of the Hungarian Trieste province, And Ligurian Rabbit is as traditional as they come. Panettone is from Lombardy- Milan and French Toast goes back to the Romans. And Mortadella is famous in many parts of the world As usual we chose dishes hard to find in the USA and we're pairing them with a special selection of Cline Cellars, an outstanding Winery in Sonoma County, California. Wines not available outside the winery.

About Cline Cellars





In 1982, Valeriano Jacuzzi, one of the seven Jacuzzi brothers credited for inventing the Jacuzzi whirlpool bath, and Fred Cline opened Cline Cellars winery in Contra Costa County. Fred Cline was one of the first

vintners to plant French Rhône varietals in California. He's one of the original Rhone Rangers.

In 1991 Fred Cline and his wife Nancy Cline, relocated the winery to a 350-acre property in the Carneros region, Sonoma Valley. Cline purchased the property in 1989. In 2007 Fred and Nancy opened Jacuzzi Family Vineyards across the street from Cline Cellars as a tribute to Fred's maternal grandparents.

Cline Cellars is best known for their "ancient vines" wines out of Contra Costa County. Carignane, Grenache, Palomino, and Zinfandel. The vines range in age from 80-120 years old.

The winery is dedicated to sustainability and their farming processes reflect this dedication. Cline Cellars is Certified California Sustainable in the vineyard and in the winery as well as Sonoma County Certified Sustainable. It became the second largest winery in California that is completely solar powered when it installed 34,625 square feet of solar panels. Cline calls his farming practices Green String certified^[5] for his use of natural cover crops to nourish soils, practice of using sheep to eliminate

weeds in the vineyards, and use of compost teas for fertilizer instead of petroleum based equivalents.

The tasting room is located in a rustic 1850s farmhouse that is original to the property and is surrounded by six spring-fed ponds and thousands of rose bushes. The winery is open to the public daily for touring and tasting and a wine club is offered to interested parties.

Digestivo

The Autumn Fairy

Sexy Thing Vodka, Aperol, Ginger Liqueur, Grapefruit, Lemon



Very refreshing! A great way to say farewell to summer.

The 8 regions of Italia Nord

Liguria, Piedmont, Emilia-Romagna, Vale D'Aosta, Lombardia, Trentino Alto-Adige, Veneto, Friuli Venetia Giulia



Panettone hails from Milan and its origins are shrouded in legend.

The most popular legend associated with Panettone takes place in the 15th century at the court of Ludovico Il Moro at Christmas time. The court's chef was tasked with preparing a sumptuous Christmas dinner for the local nobility. However, he forgot the dessert in the oven, causing it to burn.

Desperate, he didn't know what to do, when one of his helpers, Toni, came up with a solution. He said that in the morning he had prepared a dessert with what was left in the pantry - some flour, butter, eggs, citron zest and raisins. The chef was welcome to use it. Hesitant, the chef brought the dessert to the table and spied on the guests' reaction from behind a curtain.

*Everyone loved the cake and when Ludovico Il Moro asked for the name of it, the chef said, "L'è 'l pan del Toni," meaning "It's Toni's bread, hence the name panettone. **Not very likely...***

*French Toast originated in the Roman Empire, Mentioned by Apicius on the 1st century BC . The usual French name is **pain perdu** (French: 'lost bread', reflecting its use of stale or otherwise "lost" bread.*

We're just combining both...

Panettone French Toast – Lombardy

Soaked in Cream, Whiskey & Limone, Crème Fraiche Chantilly. Hailing from Milano, Lombardia, Panettone is a traditional Christmas treat in many parts of the world.



Panettone, Italy's signature Christmas cake, is enjoyed throughout Italy and is popular even abroad.

Pairing



Single Vineyard Grenache Gris

This Grenache Gris is a delightful wine with complex flavors of watermelon jolly rancher, pear, spice, orange zest, and roses. Its refreshing character and body make it perfect to drink on its own or with lighter fare. Will go really well with the dessert!

Pairing Menu

Aperitivo



The Black Hand Cocktail – A Branch of the American Mafia

Lenda Cask Strength Rye, Bitter Nardini Aperitivo, Carpano White Vermouth, Limonata

Perfect Autumn Cocktail, if I may say so...



Antipasto Bruschetta Spuma di Mortadella – Bologna, Emilia Romana, Mortadella was created in 1557. The Spuma (Mousse) di Mortadella came much later from the same region. Mortadella di Bologna has Protected Geographical Indication (PGI) status under European Union law and is the

best known worldwide. The zone of production is extensive; as well as Emilia-Romagna and the neighboring regions of Piedmont, Lombardy, Veneto, Marche, and Tuscany, it includes Lazio and Trentino.

Pesto Bianco, Liguria

The coastal region of Liguria, and specifically the city of Genoa, is synonymous with pesto Genovese. Less well-known is pesto bianco (white pesto): a rich blend of walnuts, olive oil and fresh ricotta.



Pairing



Gust Pinot Noir The Gust Pinot Noir offers earth and spice, with an array of red fruits on the nose. This rich and expressive Pinot Noir is integrated, complex, and lively strawberries, chocolate tones and white pepper. Long smooth and velvet finish.

Primo Piatto



Italian Wild Boar Goulash

Despite clear Hungarian influence (the addition of paprika powder), this goulash is much thicker and darker than its Hungarian counterpart. During the cooking process, stock is gradually added to the stew, which gives it a gentle flavor.

Once done, this hearty and thick goulash is typically served with runny polenta.

The invention of goulash began with one of the humblest groups in Hungarian society, the cowherds. Groups of five or six single men, with their dogs and a couple of horses to pull their supply cart, spent months out on the plains tending tall, slender gray cattle with long upturned horns. They cooked for themselves in large cauldrons slung from a pole supported by posts over an open fire, using simple, nonperishable supplies: millet, lard, bacon, onions, salt, and sometimes black pepper. If one of the cattle died or was slaughtered, the cowherds would feast on a rare dish of fresh meat, a simple stew made by browning the meat in lard and onions, adding water and, if available, black pepper. At some point, they began substituting coarsely ground dried red chilies from home gardens for the pepper. By the end of the 18th century, travelers were commenting on this rough, spicy peasant dish that left a pleasant warmth in the stomach. Since the Hungarian term for herdsmen was gulyás, the travelers called this herdsmen's meat, or gulyás hús.

Pairing

Meadowbrook Zinfandel



The mind-blowing blackberry flavors in this wine demonstrate that this region is for real, and you are one of the first to taste it.

Flavors of blackberry and spice explode in the palate, making this a perfect choice for Pork Dijon, scallops with red curry and garlic, or leek, bacon and creme

fraiche stew.



*Town of Riomaggiore, Cinque Terre, Liguria.
Great inspiration for Milano's Restaurant*

Secondo Piatto

Coniglio a la ligure – Rabbit Ligurian Style w/ Gnocchi alla Bava– Liguria and Piedmont



Of Hollywood fame, in the movie “The Great Beauty”, winner of the Oscar as best foreign film in 2013, there is a scene in which a cardinal entertains guests telling the recipe of the rabbit Ligurian

style!

In fact, rabbit is one of the icons of traditional Ligurian cuisine born, as often happens, from necessity. The Ligurian territory of course is not suitable for intensive cattle breeding so in Liguria red meat has always been a luxury for a few or for those living in the city.

Pairing



Lucchesi Petite Syrah



The Cline Petite Syrah is made from grapes grown on the 3-acre Lucchesi Vineyard. Planted in deep, sandy soil and dry farmed, Clines feel that this 40-year-old vineyard provides them with an intensity and richness that yields their highest quality Petite Syrah grapes. Rich and full aromas of red berries, strawberries and chocolate. Taste filled with.