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Milano's
A little piece of Italy
in Fairhaven Tuscany



Columbia Valley



Ciamo Tutti Italiani,
Ciamo Tutti Americani

Wednesday, April 19th, 6:30pm
milanosrestaurantbar.com

Welcome To
LITTLE ITALY
CORAVITA



Little Italy – Manhattan, New York City

Siamo Tutti Italiani, Siamo Tutti Americani

Italo Americans and the Italo American Cuisine



Between 1820 and 2004 approximately 5.5 million Italians migrated from Italy to the United States during the Italian diaspora, in several distinct waves, with the greatest number arriving in the 20th

century from Southern Italy.

In 1870, prior to the large wave of Italian immigrants, there were fewer than 25,000 Italian immigrants in America, many of them Northern Italian refugees from the wars that accompanied the Risorgimento—the struggle for Italian reunification and independence from foreign rule which ended in 1870.

Most of these immigrants arrived in the late 19th and early 20th centuries, and many Italians coming from Naples and Sicily moved to large American cities.



Italian Americans often identify foods with their regional heritage. Southern Italian staples include dry pasta, tomato sauce, and olive oil, whereas Northern Italian staples include foods such as risotto, white sauce and polenta. Italian American food

has been highly influential in the American diet. It is one of the top three cuisines in the United States.

Rated high on the list of popular, or trending, items in the survey include, ciabatta bread, espresso, lasagna, A la Parmigiana, Alfredo sauce and specialty coffee drinks.^[5] Pizza and



pasta are also very common dishes in the United States; however, they are often presented in very different forms than in Italy, mainly for the lack for decades of the proper ingredients.

Dolci

Peach & Black Currant Crostata

A **crostata** is an Italian baked tart or pie, also known as *coppi* in



Naples and *sfogliata* in Lombardy. The earliest known use of *crostata* can be traced to the cookbook *Libro de Arte* by Martino da Como, published circa 1465. A crostata is a "rustic free-form version of an open fruit tart" that may also be baked in a pie plate. The name derives

from the Latin word *crustāta*, from *crustāre* (to encrust), and ultimately from the noun *crusta* (crust).

Pairing: Opulento Port

This vintage port-style dessert wine is made from a blend of typical varietals for Port and is fortified with local brandy. Aromas of berry fruits and chocolate, with a hint of orange peel. 57% Touriga Nacional, 29% Souzao, 9% Tinto Cao, 5% Tinta Roriz. 90 points, *Wine Enthusiast*.

Digestivo



Siamo Tutti Americani

Gin infused with Blueberries, Amaretto – American Amaro, House Dry Vermouth with Brian Carter Base (Oriana wine)

Let's celebrate spring with an unconventional variation of the Negroni.



Pairing: Oriana Viognier/Roussanne



With seductive aromas and perfect balance, the popularity of this wine keeps soaring. Aromatic, resplendent with tangerine, apricot, ripe pear and apple with touches of honey and anise. Crisp acidity greets the palate while mouth filling fruit flavors linger making this an excellent companion for seafood.

Secondo Piatto

Linguini in Milano's Alfredo with Bison Meatballs.



Alfredo di Lelio created Fettucine Alfredo for his wife who had no appetite after giving birth. Originally it had only fettucine, young Parmegiano and butter, served at his restaurant in Rome.

Mary Pickford and Douglas

Fairbanks, in 1927 ate and fell in love with it. Brought to the USA it got bastardized for lack of the good ingredients from Italy.

Meatballs – Polpette originated probably in Persia as Kofta.

The recipe for **meatballs** could be found in the well-known manual by Pellegrino Artusi “*La scienza in cucina e l’Arte di mangiare bene*” (Science in the kitchen and the Art of eating well) from 1881.

Pairing: Solesce



Brian's flagship wine. A Bordeaux-style red blend from the Columbia Valley AVA. Richly dark in color, with generous aromas of ripe cherries, blackberries, blueberries and vanilla bean. Mouth filling flavors of cassis and black fruits are followed by firm, ripe, silky tannins, a long finish and balanced acidity. *Double Platinum, 95 points, 2022 Great NW Platinum awards, Double gold medal, 94 points, Savor NW, Gold medal, 93 Points, Washington Wine Awards.*



It's impossible to talk about the history of wine in Washington State without mentioning Brian Carter. Well, way more than just mentioning... Brian is widely known for his European approach to winemaking and blending. Before the late 90s, when he created the award-winning winery that bears his name, Brian helped establish several Washington wineries that are now household names. Even single varietals showcase his amazing ability to blend from different styles of barrels and different lots of the vineyard to create wines that best represents a vision.

Brian's influence is seen throughout the wine world. He is a pioneer in Washington wine, arriving here in the early 80s before the state even had a recognized grape growing region. He has twice been named "Winemaker Of The Year" by Washington Magazine and is the only three-time recipient of the Pacific Northwest Enological Society's Grand Prize. Brian continues to influence the future of Washington wine and we are honored to have him with us tonight.



The Pairing Menu



Aperitivo

Il Fatso

A variation of the Negroni.
Prosciutto Fatwash Gin, Arancione Starlino Amaro,
House made Vermouth Abracadabra Red Wine
base.

Antipasto



Italian Green Beans w/ Nacho Raviolis

A variation of the Italian
green beans, which are flat,
with the Central and South
American varieties most



common in the US, and Pecorino Romano cheese.
To pair with Ravioli Nachos, Ricotta Sun Dried Tomatoes and Duck
Ragu Raviolis the quintessential fusion of the 2 main "foreign"
cuisines in the US, Italy, and Mexico!



Pairing: Byzance Southern Rhone Blend

Very fruit forward, it's so well balanced. Dark plum,
dark cherry, tart. On the dry side, light, smooth well
balanced. complex nose of ripe cherries, blackberries, tar,
black pepper and the garigue spice that you get walking
the fields of the Rhone Valley. It finishes with pretty berry
notes. A great match for duck breast.

Primo piatto

Wild Boar, Italian provolone (very sharp) Lasagna



Lasagna is one of the most American, yet most
Italian of the dishes tonight. I created this
variation in Rio de Janeiro, in 1989, and the
story that goes with it is truly fascinating.

Pairing

Tutorosso Super Tuscan Blend



A gorgeous, Super Tuscan-style red blend. A hint of white
truffles greets the nose, followed by wild ripe blackberries
and light floral notes. The classic vintage of 2018 shows
off generous aromatic elements and a classic Chianti-
like finish. 68% Sangiovese 17% Cabernet Sauvignon,
15% Syrah. *Best of Class, Double Gold, 96 points, 2022
Great NW Invitational, 94 Points, Gold medal, Sunset
International Wine Competition*

Spuntino-Amuse Bouche

Stuffed Seafood manicotti (Manicotti is the American name
for cannelloni)

In the many hypotheses
formulated on the mysterious
birth of cannelloni, we started
first of all from the similarity
that exists with other stuffed
and baked first courses, such as
salted and rolled crepe or



stuffed pasta timbale, which are candidates for their potential
ancestors. The first written record in which such a pasta shape
is mentioned is that of the Arezzo cook Gio Batta Magi, who
mentioned among his Tuscan recipes a "succulent timbale of
cannelloni".