

**Berta's Wins 34<sup>th</sup> "Best of Award of Excellence" from 'Wine Spectator'**

Today is Canada Day... sorry no Canadian Wines but how about a VO/Crown Royal Sour or Manhattan? See over

**Chef's Night Menu July 1 & 3, 2024 This Menu is Cash Only**

Includes 3 Courses, Coffee Service & one of these: Glass of Wine, House Cocktail, Soft Drink

Heirloom Tomato Salad with Aged Sherry Vinegar    Sea Scallops w/ Sorrento Lemon Beurre Blanc.  
Broiled Grapefruit w/ Kirsch & Brown Sugar    Smoked Danish Trout ex  
Lioni Mozzarella & Tomato, Basil Oil    Lioni Fresh Ricotta: Black Pepper, Pope's Salt & Truffle Honey  
Lioni Burata ex    Baked, Stuffed Clams (Chopped, Pork)  
Picasso Melon or Melon w/24 Month Prosciutto di Parma  
Anchovies & Roasted Pepper    House Salad: Crumbled Gorgonzola &/or House Dressing  
Gnocchi con Crema di Cacio e Pepe    Eggplant Parmigiana  
Four Cheese Cannelloni (Classic Version)    Spaghetti: Bolognese, Marinara, Aglio Olio  
Tajarin (Tagiolini) Butter & Sage    Minestrone    Jersey Tomato Soup

\*\*\*\*\*

Breast of Chicken: Milanese, Champagne Sauce or Madeira or Picatta

**Breast of Chicken "Saltimbocca" (Sage, Marsala, Fontina, Prosciutto)**

French Farm Veal Brasato al Barolo: Rice or Mashed Potatoes

Berkshire Pork Medallions with Cassis & Cognac, Dried Plum

Berkshire Pork Medallions with Special Shiitake Mushrooms & Amontillado Sherry

(Trad. Version) Four Cheese Cannelloni, Bolognese or Marinara if going meatless

(Special Version) Five Cheese Cannelloni with Blu di Moncenisio Cheese (meatless)

Spaghetti: Aglio-Olio, 8 Hour Bolognese (Beef) or Marinara

Our Gold Standard, 4 Artisan Cheese, Spaghetti Cacio e Pepe  
(Pecorino Sardo, Pecorino Romano, 24 mo. "White Gold" Parmigiano-Reggiano & Swiss Sbrinz)

Organic Maine Salmon: Lemon-White Wine Butter or Dijon. ex.

Dessert/Coffee Service:

Jumbo Blueberries: Plain, Whipped Cream or Ice Cream

Vanilla, Chocolate or Chocolate Chip-Mint Ice Creams

Classic Parfaits: Chocolate all Chocolate, Black & White, Mint, Walnut, Butterscotch or Strawberry

Bocconcini Dolce (Meringue, Ice Cream, Berry Sauce)    Peach Melba    Chocolate Mousse

*Your Combined Dessert & Beverage Affogato: Espresso over Vanilla Ice Cream*

Coffee    Tea (New: Assam, Chai or Organic Camomile)    Espresso    Cappuccino

Over for your choice of included beverages

Choose one of the following:

APERITIVO CULTURE: the Italian way of cocktails: Mindful Drinking? These are low & lower ABV's

*Milano-Torino: Bordiga Bitter & Vermouth Rosso Americano Classico Cocktail: Bitter + Vermouth + Club  
Cardinale: Gin, Bordiga Bitter & Dry Vermouth, Twist*

*Negroni Time: Classic Negroni, White Negroni, Negroni Sbagliato, Kingston Negroni (Rum), Boulevardier (Bourbon)*

Canada Day: VO/Crown Sour or Manhattan & "Canellese" Sweet Vermouth from Pietro Berta's  
home town of Calamandrana (Rocks only)

or

Cocktails on the Rocks or Hi-balls: Martinis, Manhattans, Old-Fashioneds, Dirty Shirley's, Sours, Sidecars, Daiquiris, Collins, etc.: Select Premium brands.

GENERALLY Most "UP" drinks not included due to their size.

#### BUBBLY RED WINES

#1 **Rota** Lambrusco Brut Frizzante *This is neither hipster (very) dry nor Grandma's Riunite (too sweet): good fruit, a BARE suggestion of sweetness & goes down easy. Cuts through rich appetizers like a knife*

#### WHITE WINE

#3 Fiano **Tempe di Zoe** Fiano is one of the great Italian whites coming from Campagna. This version grown closer to the sea is fresher than inland Avellino examples.

#4 Orvieto Classico "Abocato" (Medium Dry) **Podere Barbi**

*Rarely found today, this just off-dry, more fruit forward version, was actually the style before the mid '70's*

#5 Inominato **Vallana** Rich white from Erbaluce. Until recently the grape could not be mention on the label as there was no DOC for it in the Colline Novaresi: Alto-Piemonte east of the Sesia river)

#6 Arneis **Nino Costa/Altre-Vie** "The" white of the Langa/Roero zone. Medium, crisp, versatile

#### ROSÉ x 4

#7 **Tavignano** Marche Rosato. From a world class Verdicchio estate: silken textures; citrus-tinged fruits and mineral tones add depth. Richness that's unexpected; hints of strawberries & spice.

#8 Rose of Chianti Classico **Rocca di Montegrossi** Light and bright with that Sangiovese kick. Well balanced and benefited from some cellaring. From our good friend Marco (Barone!) Ricasoli-Firidolfi

#9 **Villa Guelpa** Nebbiolo Rosato Alto-Piemonte *Direct press Nebbiolo makes terrific, dry, age-worthy rose.*

#10 Etna Rosato **Moffete** *Nerello Mascallese makes one of the greatest of Italian Rose's. Pale & Dry*

#### RED WINE

#10 **Vincent Prunier** Bougogne Passetougrain. Pinot Noir & Gamay from Burgundy. A limited item

#11 **Le Marie** Dolcetto d'Alba Co-venture from top Barolo vigneron Gian Luca Colombo & Federico Scarzello. Made in amphora from old vines. A hit from our recent wine dinner.

#12 **Rosset Terroir** Cornalin *My favorite native grape from from Valle d'Aosta. 2019 is a robust vintage. Though not related, this has a some of the peppery nuances found in Syrah in rather lower amounts*

#14 Cabernet Franc **Domaine de Clayou** Ripe, supple Cab Franc from Anjou. Concrete. No oak

BEER: **New Trail "Crisp Lager" Williamsport PA** SOFT DRINKS including Sicilian Blood Orange