

# LA TRATTORIA

by Alfredo Russo

## IL MERCATO REGIONALE

LOMBARDIA  
APRIL  
3rd & 17th

VENETO  
MAY

EMILIA  
ROMAGNA  
NOVEMBER

MARCHE  
OCTOBER

TOSCANA  
JUNE

UMBRIA  
SEPTEMBER

CALABRIA  
AUGUST

SICILIA  
JULY

Regional Starter Served Buffet + Regional Main Course Option £25  
drinks, dessert and service charge not included

LOMBARDIA  
APRIL  
3rd & 17th

The region of Milan, fashion, design & lakes  
Main course to choose from:  
Saffron Risotto & Ossobuco **OR**  
Slow Cooked Ossobuco, "Gremolada" & Mash Potatos

VENETO  
MAY

The region of Venice, carnival, glass & lagoon  
Main course to choose from:  
Tastasal Sausage Risotto  
**OR** Asparagus & Eggs

TOSCANA  
JUNE

The region of Florence, art, leather goods & wine  
Main course to choose from:  
Panzanella **OR** Caciucco & Toasted Focaccia  
**OR** Fiorentina Steak (supplement £30)

SICILIA  
JULY

The region of Palermo, sea, architecture & sweets  
Main course to choose from:  
Rice Arancine  
**OR** Pasta alla Norma with Aubergine & Tomato

CALABRIA  
AUGUST

The region of Reggio Calabria, chilli, sea & nature  
Main course to choose from:  
"Morzeddhu Cu a Pitta" Traditional Veal Tripe Sandwich  
**OR** Fried Fish Cone "Cuoppo"

UMBRIA  
SEPTEMBER

The region of Perugia, chocolate, spirituality & art  
Main course to choose from:  
Pappardelle with Black Truffle from Norcia  
**OR** White Meat Stew "Fricco" from Gubbio

MARCHE  
OCTOBER

The region of Ancona, olives, poetry & beaches  
Main course to choose from:  
Traditional "Vincisgrassi" Lasagna  
**OR** Traditional "Brodetto" Fish Soup

EMILIA  
ROMAGNA  
NOVEMBER

The region of Bologna, ham, education & opera  
Main course to choose from:  
Broth Tortellini  
**OR** Tagliatelle alla Bolognese