

EAT DRINK MoMA

An Italian Dinner with Michael Romano

2.17.2011

Benvenuto!

Antipasti, Artisanal Cheese, Salumi, House-Cured Olives, Breads

Oriel Prosecco 365 NV

Chestnut Fettuccine

Treviso, Rosemary, Red Wine, Walnuts, Parmigiano Reggiano

Querciabella Chianti Classico, Tuscany 2008

Chicken Scarpariello

Fennel Sausage, Mushrooms, Sweet Peppers, Polenta

Terre di Balbia *Balbium*, Calabria 2008

Vanilla Panna Cotta

Tangerine Compote, Caramel Crumble

Moscato d'Asti Vietti, Piedmont 2009

Cafe 2 Cookies

Biscotti, Chocolate Chip

Coffee & Tea

Michael Romano, Director of Culinary Development Union Square Hospitality Group

Executive Chef Lynn Bound Cafe 2, Terrace 5 & Art Food Catering