

Dine Around 2022

3 courses Dinner choices 50\$ +taxes

beverage and alcohol not included

# TRATTORIA DA CLAUDIO

AUTHENTIC ITALIAN CUISINE

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## MISSION STATEMENT

Our vision is to create an authentic Italian dining experience in the heart of Halifax, using exclusively fresh & locally sourced products as much as we can. The recipes have been handcrafted by Chef Claudio to create the ultimate dining experience for you, our valued guests; We ask for your cooperation in not changing our menu by asking for additional items for what we have presented to you. We are happy to accommodate allergies and dietary requirements. We would appreciate advanced notice, when possible, but please make sure to tell your server before you order.

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## COCKTAIL FEATURE

Boulevardier: Bourbon, Sweet Vermouth, Campari, Orange and Chocolate bitters

## AMUSE BOUCHE OF THE DAY (CHEF'S WELCOME CREATION)

### 1<sup>ST</sup> COURSE CHOICES

#### PIZZA FRITTA

Anchovies and mozzarella pizza dough stuffed with San Marzano and parsley garlic emulsion

#### SAUTE DI VONGOLE E COZZE

Fresh

N.S. clams and P.E.I. mussels in a broth of cherry tomato, white wine fresh herbs and lemon zest served with crostino

#### CROSTONE TOSCANO DI SALSICCIA E STRACCHINO

Stracchino and sausage on homemade crostino, topped with red wine, onion, and radicchio confit

## **CROCCHETTE DI ZUCCA**

croquette stuffed with Ciro's smoked scamorza cheese, resting on a green pea velouté, pecorino dusted

Squash

### **Wine pairing**

**5oz. 8oz. Bottle**

**JF LURTON FUMÉES BLANCHES, SAUVIGNON BLANC – FRANCE**

**\$12    \$20    \$55**

Crisp and light medium intensity dry notes of gooseberry herb and smoky

**VULCANICO FALANGHINA – BASILICATA, ITALY**

**\$13    \$21    \$60**

Dry wine with citrus fruit, white flower, and minerals

## **2ND COURSE CHOICES**

### **CARBONARA WITH BLACK WINTER TRUFFLE**

Al dente home-made spaghetti alla chitarra, N.S. organic eggs, guanciale (cured pork jowl) and shaved Italian black winter truffle

### **ORECCHIETTE SALSIICCIA E CIME DI RAPA**

In house made Apulia ear shaped pasta made of durum semolina and water, with house made sausage, and rapini finished with pecorino nduja drops

### **FETTUCCINE BURRATA E PORCINI**

House made fettuccini pasta with cream of Ciro's burrata, porcini mushroom, white truffle oil and Parmigiano Reggiano

### **POLLO ALLA BIRRA**

Local chicken breast stuffed with provolone, sundried tomato and herbs wrapped in prosciutto served with fingerling potato, cauliflower and carrots sauced with a beer and herb reduction

### **TONNO SCOTTATO AI PEPERONI E LIME**

Seared Tuna served with a lentil and cabbage sauté and green beans finished with yellow pepper and lime emulsion drizzle

### **Wine pairing**

**5oz. 8oz. Bottle**

**TOMMASI SURANI HERACLES, PRIMITIVO – PUGLIA, ITALY**

**\$14    \$23    \$63**

Dry with black fruit and spice with mineral tones

**JORIO UMANI, MONTEPULCIANO (ORGANIC) ABRUZZO, ITALY      \$15      \$24      \$66**

Dry with notes of dark berry plum spice liquorice, vanilla, and jammy finish

### **3RD COURSE CHOICES**

#### **SICILIAN BIANCO MANGIARE**

Organic almond milk Sicilian pudding with warm chocolate ganache and caramelized crushed almonds

#### **MOUSSE CIOCCOLATE PERE AL RUM**

A rich mousse made of chocolate paired with rum poached pears

#### **CHEF'S GREETING**

**Dine Around 2022**

**2 courses Dinner choices 30 \$ +taxes**

**beverage and alcohol not included**

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## **1<sup>ST</sup> COURSE CHOICES**

### **PIZZA FRITTA**

Anchovies and mozzarella pizza dough stuffed with San Marzano and parsley garlic emulsion

### **INSALATA PANZANELLA INVERNALE**

Chunks of dried house made bread balsamic soften, butternut squash, red cabbage, red onion, fennel and bell pepper, topped by Ciro's salted ricotta, pistachio dust, and orange balsamic pistachio dressing

### **CALAMARO PUTTANESCA**

Flour dredged fried Calamari, marinated in milk and EVOO, lemon juice and herbs. On a bed of black olives, San Marzano tomatoes, capers and slightly spicy 'nduja drizzle (calabrese spread)

## CROCCHETTE DI ZUCCA

Squash croquette stuffed with Ciro's smoked scamorza cheese, resting on a green pea velouté, pecorino dusted

### Wine pairing

	<u>5oz.</u>	<u>8oz.</u>	<u>Bottle</u>
<b>JF LURTON FUMÉES BLANCHES, SAUVIGNON BLANC – FRANCE</b>	<b>\$12</b>	<b>\$20</b>	<b>\$55</b>

Crisp and light medium intensity dry notes of gooseberry herb and smoky

<b>VULCANICO FALANGHINA – BASILICATA, ITALY</b>	<b>\$13</b>	<b>\$21</b>	<b>\$60</b>
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## 2ND COURSE CHOICES

### CARBONARA WITH BLACK WINTER TRUFFLE

Al dente home-made spaghetti alla chitarra, N.S. organic eggs, guanciale (cured pork jowl) and shaved Italian black winter truffle

### ORECCHIETTE SALSICCIA E CIME DI RAPA

In house made Apulia ear shaped pasta made of durum semolina and water, with house made sausage, and rapini finished with pecorino nduja drops

### FETTUCCINE BURRATA E PORCINI

House made fettuccini pasta with cream of Ciro's burrata, porcini mushroom, white truffle oil and Parmigiano Reggiano

### PAPPARDELLE BOLOGNESE

House made pasta with braised organic N.S. ground beef and pork, organic San Marzano tomatoes topped with 24-month aged Parmigiano Reggiano crema

### Wine pairing

	<u>5oz.</u>	<u>8oz.</u>	<u>Bottle</u>
<b>TOMMASI SURANI HERACLES, PRIMITIVO – PUGLIA, ITALY</b>	<b>\$14</b>	<b>\$23</b>	<b>\$63</b>

Dry with black fruit and spice with mineral tones

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