

WHITE ASPARAGUS

FROM BASSANO, ITALY D.O.P

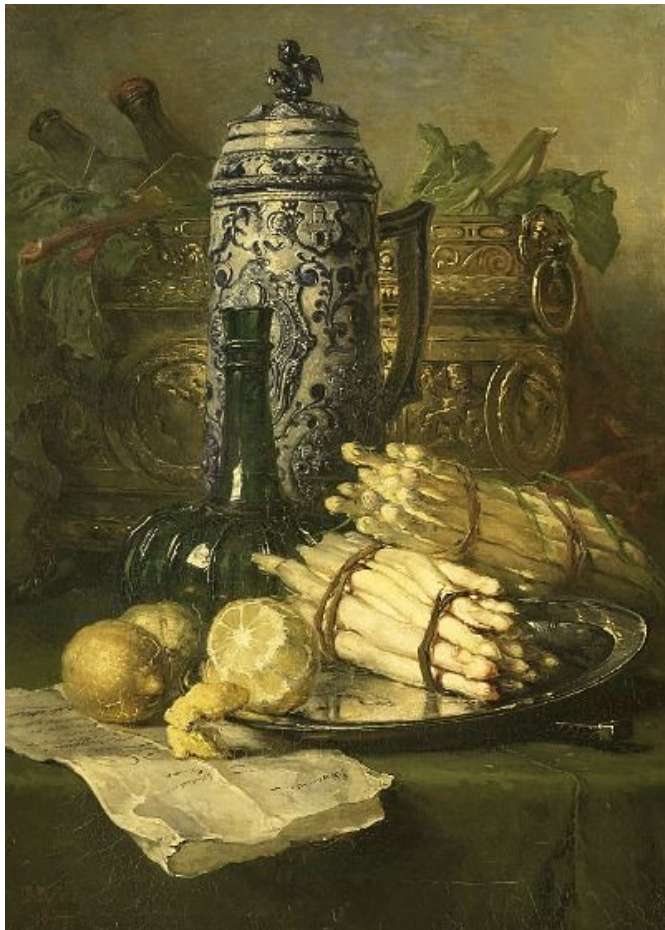
The white asparagus of Bassano is a highly prized vegetable is grown in the Veneto region, including in the area of Bassano del Grappa.

The story of the vegetable is accidental; in the 1500's Bassano was hit with a hailstorm destroying the asparagus crop, forcing the farmers to harvest the part underground.

Its white color due to the lack of sunlight, the farmer was astounded to find how tasty and tender it was, and began to cultivate it underground.

White asparagus is considered a rare delicacy in the culinary world, and is so prized in parts of Europe that the harvest season spawns large-scale festivals.

The asparagus festivals in Italy and particularly in province of Treviso.



SALAD

Raw White Asparagus with Burrata Cheese
In Black Truffle Sauce

27.-

CLASSIC

Poached White Asparagus with Avruga Caviar
Lemon-Mirth Dressing

27.-

SOUP

Thick White Asparagus Soup with Avruga Caviar

12.-

PASTA

Homemade 'Fettucine' Pasta
With Aged Parmigiano and White Asparagus

27.-

PORK

Roasted White Asparagus with Pancetta Pork Bacon

27.-