

Inman River Café Italian Night



Where else in the world could cheese be used as a currency but in Italy? So important is food in this culture that a wheel of Parmigiano Reggiano can be used as security for a home loan. In 2007 the Italian bank Credito Emiliana had 300,000 wheels of cheese in its vaults as collateral.

Italian food as we know it today has evolved through centuries of social and political changes, with roots traced back to the 4th Century BC. The discovery of the New World led to the introduction of potatoes, tomatoes, maize and bell peppers and has helped shape what we now know as Modern Italian cuisine. The most difficult part of creating an Italian menu is choosing between so many amazing dishes! However to make the most of the cold winter weather we have put together a menu full of Italian comfort food.

Hope you can join us!

Price: \$42 per person

Antipasto

Aragula pesto e crostini – rocket pesto on olive crostini

Insalata funghi - mixed salad of mushroom, Coorong Angus Beef salami, olives and artichoke hearts with lemon and olive oil

Peperone ripiene di ricotta– roasted red pepper stuffed with fresh herb ricotta

Primi (Entrée)

Gnocchi alla Romana – Baked semolina dumplings with cream and cheese

Gnocchi actually predates pasta in Italy. Traditional gnocchi recipes dating from the 13th century used flour and water to make a dish more like the pasta we know today. The decadent Romans however changed the recipe to include butter, parmesan, cream and semolina!

Zuppa (Soup)

Brodo con polpettine di pollo e prosciutto e capelli d'angelo

Tiny free range chicken and prosciutto meatballs in a rich broth with angels hair pasta

Originally pasta was meant to be eaten as an ingredient in soup, it was only much later that the custom evolved of serving it 'dry' with a sauce instead of in broth.

Secondi (Main)

Arista alla fiorentina –Free Range Berkshire Loin of Pork roasted with garlic and rosemary.

Some date this dish back to 1430 when a group of Greek bishops attended an ecumenical council in Florence hosted by Pope Eugenius IV. The dish was served at one of the banquets and was quickly dubbed aristos (the best) by one of the bishops....and the name stuck!

Cotorni (side dishes)

Focaccia al rosmarino – rosemary focaccia

Finocchio al forno – fennel and onion braised in the roast pan

Zucca al forno – baked pumpkin

Dolce (Dessert)

Zuccotto – sponge cake with brandy, almonds, hazelnuts and chocolate cream.

A traditional dish from Florence some believe to have been inspired by the shape of the main cathedral in the city. Others allude to its shape resembling a cardinal's skullcap or zucchetto.