

SUMMIT RESTAURANT WEEK

ABRUZZO

{REGIONAL SPECIALS}

Did you know that the Vespa motorscooter was designed by an engineer from Abruzzo? Or that the saffron or "zafferano" you are eating is most likely from the region of Abruzzo, in central Italy. The plains of Navelli in the L'Aquila province are home to this delicate spice. Abruzzo food is a mixture of different traditional taste and is also based on a number of dishes that unite them. Even today, its variety mirrors its background from a large number of Abruzzo cooking customs from years of uninterrupted traditions – it's where the cuisine from both the sea and mountains that come alive in Abruzzo food.

Enjoy Regional Specialties and Wine this Summer Season!

Antipasto

CAULIFLOWER BRUSCHETTA 14

Charred Sourdough Bread,
Cauliflower 3 Ways, Olive Oil

BURRATA 15

Black Lentils, Zucchini Ribbons,
White Balsamic Reduction

Artisan Pizza

SUMMER BURRATA 16

Saffron Cream, Zucchini,
Mozzarella & Burrata

Primo

GNOCCHI CARRATI 24

Pancetta, Pecorino,
Cauliflower & Asparagus

Secondo

MUSSELS 24

Saffron Butter, Tagliatelle Pasta,
Calabrian Chili, Basil

Featured White Wine

MASCIARELLI TREBBIANO D'ABRUZZO

Glass 14 | Bottle 51





PIATTINO

◀ A NEIGHBORHOOD BISTRO ▶