



Cucina Winter Regional Dinner Series

\$55.00

Week Four – January 25, 2026
Lombardy: Mantua Province

Mantua Province cuisine is strongly influenced by its agricultural landscape and Renaissance cultural heritage. Located in the fertile Po River Valley, the area is known for rich farmlands that produce grains, pumpkins, pears, and livestock. These ingredients shape traditional dishes like *tortelli di zucca* and slow-cooked meats, which reflect a balance of sweet and savory flavors unique to Mantuan cooking. Cultural influences from nearby Emilia-Romagna and Veneto add complexity, while the region's history as a noble court encourages carefully prepared, refined dishes rooted in local ingredients.

First Course

Tortelli di Zucca
pumpkin filled pasta, butter, sage, grana padano

Second Course

Anatra Arrosto
duck breast, polenta, mantovan pear mostarda

Third Course

Sbrisolona
almond crumble cake

