



Cucina Winter Regional Dinner Series

\$55.00

Week 2 – February 8, 2026

Piedmont: Novara Province

The cuisine of Novara province, at the eastern edge of Piedmont, is defined by water, rice fields, and a long agricultural tradition shaped by the Po Valley. Vast *risaie* produce, some of Italy's finest rice, forming the backbone of local cooking through creamy risotto enriched with butter, cheese, and simple aromatics rather than heavy sauces. Historically influenced by nearby Lombardy, Novarese cuisine balances Piedmontese refinement with rustic practicality, favoring pork, freshwater fish, polenta, and slow-simmered dishes designed to sustain rural life. Local cheese such as Gorgonzola and Toma, along with seasonal vegetables and preserved foods, complete a cuisine that is humble, nourishing, and deeply tied to the rhythms of the land.

First Course

Vitello Tonnato

thinly sliced veal, tuna, celery, caperberries

Second Course

Risotto al Gorgonzola

shallots, white wine, hazelnuts

Third Course

Torte Pere e Mandorle

pear, almond cream, short crust

Featured wine pairing by the glass: Sangiovese, Santodeno 2023 \$15.00

