



# Cucina Winter Regional Dinner Series

\$55.00

Week Three – March 22, 2026

Emilia-Romagna: Ravenna Province

Join us for a regional dinner celebrating the coastal flavors and countryside traditions of Ravenna Province, where Romagnola cooking is warm, rustic, and deeply tied to place. The evening begins with Piadina Romagnola, the beloved flatbread of the region.

From the nearby Adriatic comes cozze gratinate alla Romagnola, baked mussels finished with breadcrumbs, herbs, and olive oil, capturing the easy confidence of Ravenna's seaside cooking. To finish, latte brulé offers a gently sweet close: a baked custard with caramelized sugar that feels both nostalgic and comforting.

This dinner highlights the easy rhythms of Romagna – honest ingredients, coastal influence, and dishes that reflect where land, sea, and tradition come together naturally.

## First Course

Piadina Romagnola

gridled flat bread, sauteed wild greens, stracchino

## Second Course

Cozza Gratinata alla Romagnola

baked mussels, white beans, cullatello, escarole, breadcrumb

## Third Course

Latte Brulé

caramel custard

Suggested featured wine pairing: Sangiovese, Santodeno 2024 \$15.00

