

# *Cene del Collina*

## *Dinner on the Hill*

*Pizza Napolitano*, Cooked in our WoodStone oven at temperatures of 900 degrees and made with ONLY fresh homemade dough, bufala mozzarella and Bella Collina sauces

*Margherita* - tomato, bufala mozzarella, basil

*Blanco* - pecorino, provolone, bufala ricotta, mozzarella, roasted garlic, cream sauce

*Con Funghi* - porcini, morel and shiitake mushrooms in a cream dill sauce

*Sausage & Peppers* - house sausage, roasted peppers, bufala mozzarella

*Baltic* - smoked salmon, dill sauce, capers, (add 2 oz. Ciroc vodka)

*Lime/Chili Shrimp* - white sauce

*Eggplant* - bufala mozzarella, arugula, tomato

*Toppings:* roasted garlic, salami, pepperoncini, meatball, r.y.o. bell peppers, green bell pepper, onion, roasted eggplant, arugula, mushrooms, bufala ricotta

## **PASTA**

*Spaghetti Benevento*, this Bella Collina staple is made with our fresh, homemade spaghetti and topped with the freshest of red sauces famous in the Benevento region

*Fettuccini Carbonara*, this classic originating from Rome and popularized in the Lazio region is made with house-cured guanciale, pecorino romano and parmigiano-reggiano cheeses and cracked pepper. If you are a fan of Alfredo, you will be forever devoted to Carbonara

*Taglioni Cacio e Pepe*, the name says it all: "cacio," meaning cheese – in this instance Pecorino Romano and Parmigiano-Reggiano – and "pepe," meaning pepper. This classic is served in a frico made of Pecorino Romano. Any Roman walking the street will tell you, there is \_\_\_\_\_, ... and everything else.

*Gnocchi di Patate*, translated to potato dumpling, these "pillows of love" are perhaps the most satisfying of all pasta dishes, made from Yukon Gold potatoes and served with a brown butter, sage and breadcrumb sauce

*Spaghetti & Meatballs Immacolata*, brought to my Philadelphian household by my grandmother from the Calabria region, this sauce made with beef, pork, veal and meatball has been served at my Christmas table since childhood

*Pollo o Melanzane Parmigiano*, select either our chicken or eggplant parmigiano, perfectly crisped in olive oil on the outside with a tender, moist center, served with our Spaghetti Benevento

## ***INOLTRE (also...)***

*Croccante di Salmone, crispy-skinned salmon served over a bed of warm New Potato & Crab Meat salad, with chives and a lemon-olive oil vinaigrette*

*Pulpettone Sulla Collina, translates to "Meatloaf on the Hill, a house specialty meatloaf served on a "hill" of roasted garlic buttermilk mashed potatoes, dressed in a port wine sauce*

*Doppio Taglio di Maiale al Forno, a double-cut, bone-in pork chop cooked prepared "al forno," in our Woodstone oven, with wild mushrooms over our roasted garlic and buttermilk mash potatoes*

## ***PIETTO DAL FORNO (daily specials from the oven)***

*Monday – Penne nei Funghi Selvatici, our homemade pasta in a creamy sauce of porcini, morel and shiitake mushrooms*

*Tuesday – Gamberi e Polenta, translates to "shrimp and grits," this Collina take on the southern classic pairs lime-and-chili shrimp with "Italian grits"*

*Wednesday – Linguine e Vongole e Cozze in Bianco, one of the grandest plates of pasta, this dish from the Campania region brings home the flavor of the sea, pairing our fresh, homemade linguini with mussels and clams in a white sauce*

*Thursday – Osso Buco Milanese, Italian for "bone with a hole," this veal shank becomes meltingly tender when braised for hours and the cooked marrow is considered a delicacy, served over a bed of creamy polenta. Once you've had this classic from Milan, it will linger in your mind like the memory of your first kiss*

*Friday – Torta di Granchio, our Collina crabcake topped with remoulade sauce, served over a bed of orzo in a lemon-olive oil vinaigrette*