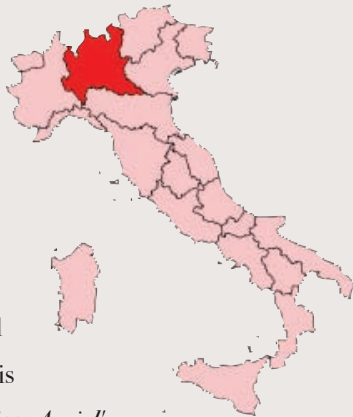


The Region of Lombardia

Lombardy, or *Lombardia* in Italian, is a large northern Italian region incorporating beautiful Renaissance cities like Pavia and Mantua. Lombardy's **Capital**, Milan, is one of Italy's most fashionable cities. The region is home to an extraordinary number of stunning national monuments, many of which bear the marks of influence or invasion by other countries.

Giancarlo Anselmi, the head chef of our talavera Restaurant is from this region. His parents owned a small restaurant in Varenna (Lake Como). When Giancarlo was a child he used to do his homework in the kitchen watching his father making Gnocchi & Ravioli each day for their restaurant. He then traveled to Ireland 12 years ago and started his role in the Radisson Blu St. Helen's Hotel prior to opening its doors.

Rice grows remarkably well in Lombardy, so risotto dishes find their way onto almost every table. Because of the large cattle industry, butter and cream are used much more than the traditional olive oil base for sauces. Lombardy is also a cheese-lover's paradise: *Agri d' Valtorta, Bagoss, Bitto, Branzi, Gorgonzola, Grana Padano, Provolone Valpadana* are just a few of the many excellent cheese crafted in this region.



Stews, soups, heavily-sauced polentas, hearty filled raviolis and slow-braised meat dishes are all-around favorites and any one of them would be enough to keep a traveler coming back to visit Lombardy for more.

Lombardy has a **Population** of 8, 9 million people.

In the lowlands of Lombardy, the winters are very cold and the summers humid. On the mountain range the **Climate** is very cool and much milder on the lakes of Prealpi.

talavera
Simply Italian

Tasting Menu

Region: Lombardia

Four course tasting menu includes a glass of white and red wine of the Lombardy region. €45 per person.

Welcome to talavera and the start of our mouthwatering journey through the regions of Italy – A magnificent journey filled with flavours, colour and the renowned tradition of food and wine. I am delighted that you could join us to enjoy this menu from the region of Lombardia.

Starter

TROTE IN CARPIONE ALLA BELLAGIO

Marinated Rainbow trout, vegetables
with white wine vinegar and grilled Polenta

Risotto dish

RISOTTO ALLA MONZESE

Risotto with Saffron and fresh braised Brianza sausages

Main course

OSSOBUCO ALLA MILANESE

Slow cooked Veal shank

Dessert

FORMAGGI DELLE ALPI

Alpine selection of cheese from the Alps of Lombardy

Regional Wine

White: Lugana 'I Frati', Cá dei Frati, 2010, Lombardia

Red: 'Ronchedone', Cá dei Frati, 2008, Lombardia