

I PIATTI PREFERITI DAL FAMOSO SCRITTORE

Hemingway's Menu

Insalatina di Astice
Lobster Salad

Scaloppine al Marsala
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Cavolfiori gratinati al Burro
Cauliflower Braised with Butter

Cuori di Carciofo con vinaigrette
Artichoke Vinaigrette

Torta calda di Mele con gelato alla Vaniglia
Apple Pie with Vanilla ice-cream

Vini - Wines

Soave Sereole Bertani
Valpolicella Classico Bertani

The Colonel and Renata do indeed commence with the lobster before moving on to the veal and vegetables. He's a big lobster and the Colonel likens him to George Patton. The Gran Maestro stems Renata's concern that he may be too tough: "He's truly not tough. He's only big. You know the type"

Hemingway era un grande cultore di cibi, vini e cocktails.
Dalla nostra ricerca, in collaborazione con gli storici, abbiamo ricreato il gusto dello scrittore attraverso piatti e accostamenti della sua epoca.
Con questo menù potrete rivivere le sensazioni del grande Ernest.
Ecco alcune citazioni sulla Grappa e il Valpolicella:

Grappa

In A Farewell to Arms, Frederic Henry has a peculiar relationship with grappa, a harsh Italian brandy distilled from grape husks, the residue that remains when the grapes have been pressed and relieved of their juice. He never seems to want it, and yet he drinks it throughout the novel, with often dramatic consequences.

During a layover, en route from the field hospital to the Red Cross Hospital in Milan, Frederic pays a young boy to get him some cognac. All the boy can find is grappa. Henry shares the bottle with the man invalided next to him, and they both suffer from what Hemingway called "gastric remorse".

Grappa could never be accused of being smooth. It hits like a roundhouse right and sears life phosphorus. In Across the River and into the Trees, Colonel Cantwell reminisces about his war days with a friend and former comrade:

"I drank grappa and could not even feel the taste".

"We must have been tough then," the Colonel said.

Valpolicella

Colonel Richard Cantwell enjoys this red wine, from the Veneto region in northeast Italy, at the Gritti Palace Hotel in Venice. He knows what he wants: "the light, dry, red wine which was as friendly as the house of your brother, if you and your brother are good friends". Cantwell also knows that Valpolicella is best if consumed within two years: "I believe that the Valpolicella is better when it is newer. It is not a grand vin and bottling it and putting years on it only adds sediment. Ostensibly because of this sediment, but more likely to save money, Cantwell persists in demanding that the wine be decanted from two-litre fiascos rather than from the bottle: "He has your Valpolicella in the big wicker fiascos of two litres and I have brought this decanter with it". "That one," the Colonel said. "I wish to Christ I could give him a regiment".

