

# TOUR DE ITALIA

They say home is where the heart is. Family is our first connection to the world: it's where the foundation is laid for us to evolve into the people we are meant to be, providing the love that develops the things that we strive for. The Evo Family began with Chef Erik's Grandparents, a duo of Italian immigrants hailing from Mastretta, Sicily and Acri, Calabria. In honor of the foundation and heart of Evo's traditions, we are taking you on a culinary journey through Italy beginning September 1, 2020. During this journey, we will make many discoveries: the origins of the artisanal dishes we love, the cocktails we crave, and the wines we savor. Your senses will enjoy this culinary vacation as we capture the essence of being immersed in Italian culture.

Our journey begins in Sicily, the birthplace of our hopes and dreams

*Sicily is famous for the cannoli, involtini barciole, cassata cake, and even sorbet*

## SICILY

September 1

Appetizer Nancy's Arancini

*Arancini, a ball of creamy risotto stuffed with ragu, then breaded and deep fried, dates to roughly 900AD.*

Entrée Pasta alla Norma  
Wine Sicilia Rosso, Tancredi 2016  
Cocktail Blood Orange Cocktail

September 2

Appetizer Sicilian Blood Orange Salad

Entrée Pasta con Sarde

Wine Sicilia Rosso, Tancredi 2016  
Cocktail Blood Orange Cocktail

*Pasta con Sarde is a dish that Erik and his family often enjoy on St. Josephs Day.*

September 3

Entrée Sicilian Pesto with Scallops  
Wine Sicilia Rosso, Tancredi 2016  
Cocktail Blood Orange Cocktail  
Dessert Lemon and Mixed Berry Sorbet

September 4

Appetizer Eggplant Caponata  
Entrée Chicken Involtini  
Wine Sicilia Rosso, Tancredi 2016  
Cocktail Blood Orange Cocktail  
Dessert Cannoli

September 5

Entrée Braciole  
Wine Sicilia Rosso, Tancredi 2016  
Cocktail Blood Orange Cocktail  
Dessert Cassata Cake

## CALABRIA

*When looking at Calabria on a map, it looks like a toe of a boot; this is where you can find arguably most beautiful beaches in the entire world.*

September 7

Entrée Ravioli Calabrese  
Wine Bocca di Lupo 2013  
Dessert Tartufo

September 8

Appetizer Stuffed Eggplant  
Wine Bocca di Lupo 2013  
Dessert Tartufo

September 9

Entrée Papperdelle e Ceci  
Wine Bocca di Lupo 2013  
Dessert Tartufo

September 10

Entrée Pepperoni al Forno  
Wine Bocca di Lupo 2013  
Dessert Tartufo

*Calabria is known for their chili peppers, which we carry in house.*

*"Alla Ghiotta" preparation is popular with many different kinds of fish in Italy.*

September 11

Entrée Swordfish alla Ghiotta  
Wine Bocca di Lupo 2013  
Dessert Tartufo

September 12

Entrée Grilled Pork Chop  
Wine Bocca di Lupo 2013  
Dessert Tartufo

## CAMPANIA

September 14

Appetizer Neapolitan Flatbread  
Entrée Pasta alla sorrentina  
Beer Perroni

Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 15

Salad Caprese Salad  
Entrée Meatball and Sausage Flatbread  
Beer Perroni  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 16

Entrée Spaghetti with Clams  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

*Spaghetti alle vongole fujute, translated meaning, "spaghetti with escaped clams" originated in Campania Italy, due to it being a poor region. When shellfish became too expensive for poorer Campanians, this became a signature dish featuring spaghetti with cherry tomatoe sauce, garlic, oil, and parsley. The clams are present in the imagination of the people eating the dish.*

September 17

Entrée Cannelloni  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 18

Appetizer Mussels con Crema  
Entrée Vesuvio Pomodoro  
Wine Falanghina Feudi di San Gregorio 2017

Cocktail Limoncello Martini

September 19

Appetizer Mozzarella en Carrozza  
Entrée Seafood Risotto  
Wine Falanghina Feudi di San Gregorio 2017

Cocktail Limoncello Martini

September 21

Appetizer Pasta Fagioli  
Entrée Eggplant Parmesean  
Wine Falanghina Feudi di San Gregorio 2017

Cocktail Limoncello Martini

September 22

Entrée Neapolitan Ragu (Sunday Gravy)  
Wine Falanghina Feudi di San Gregorio 2017

Cocktail Limoncello Martini

*Our featured flatbread pays homage to perhaps the most well-known culinary contribution Campania has given to the world: pizza*

September 23

Entrée Broccoli Rabe and Sausage Ravioli  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 24

Entrée Spaghetti alla Puttanesca  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 25

Entrée Veal Chop Pizzaiola  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

September 26

Salad Grilled Octopus  
Entrée Lamb Shank Risotto  
Wine Falanghina Feudi di San Gregorio 2017  
Cocktail Limoncello Martini

**PUGLIA**

*Puglia is also known as Apulia*

September 28

Salad Burrata Salad  
Entrée Orchiette with fried Broccoli Rabe  
Wine Primitivo Di Mandura DOC

Wine Neprica 2015

September 29

Entrée Puglian Ragu  
Wine Primitivo Di Mandura DOC  
Wine Neprica 2015

September 30

Appetizer Mussels Oreganata  
Entrée Tiella  
Wine Primitivo Di Mandura DOC  
Wine Neprica 2015



September 29

Entrée Puglian Ragu  
Wine Primitivo Di Mandura DOC  
Wine Neprica 2015

*In recent years Primitivo has been famed for its vibrant and fruity flavors in red wines*

September 30

Appetizer Mussels Oreganata  
Entrée Tiella  
Wine Primitivo Di Mandura DOC  
Wine Neprica 2015

*EVO*



Sicily **Green**  
Calabria **Yellow**  
Campania **Orange**  
Puglia **Blue**

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