



## About La Vendemmia:

In Italian tradition, harvest time is when Farmers gather together to celebrate the earth's bounty, catch up with their neighbours, and offer their produce. It is a time of merriment, celebrating the end of the intense work involved in planting, growing, and harvesting. Wine - being such an integral part of any gathering of friends - has its own celebratory harvest tradition. Fresh off the vine grapes are poured into huge vats, and crushed in the first stage of this centuries old art form.

Since 1997, La Vendemmia has been Ottawa's Celebration of Italian Wine & Food held in the heart of Little Italy, Preston Street. La Vendemmia is a series of Italian wine and food seminars, dinners, cooking demos, wine tastings and a charity grape stomp.

Mark your calendars September 14-20, 2009 for this year's La Vendemmia. Highlights include:

- Chef cooking demonstrations
- Wine tastings
- The Moveable Feast walkabout dining experience
- Feature dinners at Preston Street restaurants
- Taste of Little Italy Wine and Food Show
- Charity Grape Stomp in support of **Ottawa Regional Cancer Foundation**

Visit [www.prestonstreet.com/lavendemmia](http://www.prestonstreet.com/lavendemmia) for more information!

## Il Primo presents our La Vendemmia Feature Menu available September 14th - 20th, 2009

### Zuppa

Braised Acorn Squash with Creme Fraiche and Toasted Hazelnuts

### Primo

Roasted Quail with Herbed Bread Stuffing served with Braised Paddy Pans and Cranberry Preserve

### Secondi

Smoked Elk Tenderloin with Harvest Apple and Maple Salsa served on

a Root Vegetable Melange with

Butternut Squash

\$45

**Il Piccolino presents our La Vendemmia Feature Menu available September 14th - 20th, 2009**

**Zuppa**

Roasted Butternut Squash with Maple finished with Creme Fraiche

**Primo**

Smoked Sea Scallop, Pan-Seared, served over Herbed Risotto with a Basil Olive Oil Drizzle

**Secondi**

Osso Bucco Milanese - Slow Braised Veal Shank served with Root Vegetables and Potato

\$45