

For Immediate Release
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BASTIANICH & BATALI RESTAURANT HELP SAVE THE EARTH... ONE DELICIOUS MEAL AT TIME

In the Spring of 1970, 20 million Americans participated in a nationwide, grassroots demonstration on behalf of the environment with the intention of expressing their concerns about the future of their water, land and air. Nearly 40 years later, we are more committed than ever to celebrating their vision and continuing to help our earth and our environment.

For these reasons, Mario & Joe have asked each of our restaurants to create a special Earth Day menu for April 22nd. Each menu or dish is unique, utilizing either only local and organic products, and some even being created using minimal or no energy. We are proud to offer the following Earth Day Special Menus:

LUPA will offer a 100% local 3 course menu featuring Dancing Ewe Farm's Suckling Lamb and Honey Locust's Puntarelle, paired with organic and bio dynamic wines. www.luparestaurant.com

BABBO will offer an appetizer of Citrus Cured Salmon with Shaved Raw Farmer's Market Asparagus Salad and Blood Orange Black Mustard Vinaigrette. www.babbonyc.com

OTTO is featuring ramps from upstate NY, Heritage Foods USA Pork and local cheeses such as Dancing Ewe and Coach Farm. www.ottopizzeria.com

DEL POSTO is offering Insalata Primavera della Terra - with vegetables from Nancy McNamara's farm. www.delposto.com

FELIDIA will offer a grand tasting of 3 local cheeses paired with spring vegetables from Upstate Farms. Wine paired is Tocai Friulano, from Channing Daughters of Long Island, NY.
www.felidia-nyc.com

BECCO is offering a choice of specials including Heritage Foods Pork Tender roasted in Brooklyn Lager! And local line caught fish with spring ramp risotto. www.becco-nyc.com

TARRY LODGE will offer a completely local 4 course menu including Blooming Hill Watercress and Fliecher's Lamb Chops. www.tarrylodge.com

CASA MONO is proud to serve a Violet Hill Sunny Side Up Egg with Berried Treasures Ramps and Yuno Farms Dandelions, also all local. www.casamononyc.com

OSTERIA MOZZA (LA) will offer a 4 course local and organic menu with Windrose Farms Lettuces and local Sea Urchin! www.mozza-la.com

CARNEVINO, B&B RISTORANTE and ENOTECA SAN MARCO (LAS VEGAS) will be offering 4 and 5 course tasting menus showcasing local farmers' goods, Washington Razor Clams and House-cured specialties. www.bandbristorante.com, www.enotecasanmarco.com & www.carnevino.com

