



HOTEL

# Italian Dinner & Wine

# **CANAPES ON ARRIVAL**

Mixed Italian salami, cheese, breads, olives, melon prosciutto A selection of oils and balsamic, breads with Prosecco 'Sora Loc' Frizzante

### **DINNER IN EARTH & VINE**

**STARTER** 

Insalata rustica

Gorgonzola, pine kernels, pomegranate, arugula, radicchio, balsamic, truffle oil with Prosecco Perlage 'Canah', Spumante

**FISH** 

Seabass

Char grilled seabass, mussel & Clam ragout, broccoli, lemon foam with Fattoria di Vaira Bianco

**PASTA** 

Seafood Ravioli

Lobster Bisk, diced vegetable, cucumber Lingui, pickled radish with Perlage Organic Pinot Grigio

#### **MEAT**

Medaglioni di manzo

Medallions, chili infused crostini, Porcini enhanced jus, smashed wild garlic potato with **Animae Cabernet del Veneto** 

# TRIO OF DESSERTS

SICILIAN CHEESE CAKE

Mascarpone, soft cheese, vanilla, biscuit

**PISTACHIO SPONGE** 

Pistachio, sponge, passion fruit cream

**CLASSIC TIRAMISU** 

Sponge, coffee, Marsala, cream, chocolate

with Limoncello / Sweet dessert wine