

gastronomy tour of Italy



FRIULIA VENEZIA-GIULIA

Endive Salad

Montasio cheese, pear and quince vinaigrette

Soave Classico DOP Giacomo Montresor 2017,
VENETO

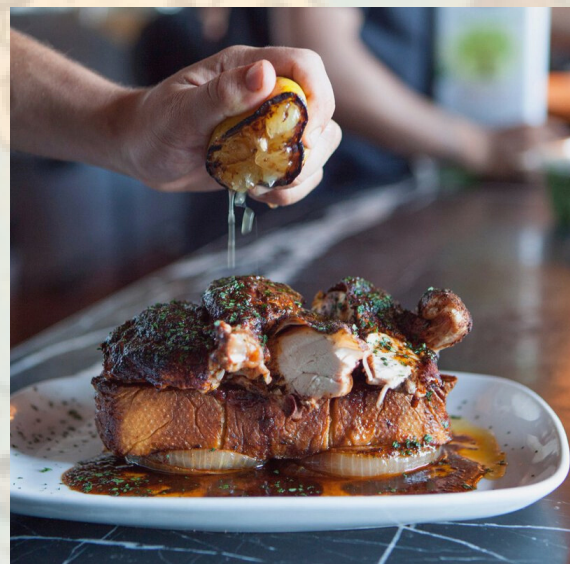


TUSCANY

Papardelle con Ragu

Papardelle pasta in a classic Tuscan pork and
mushroom ragu

Paolo e Noemia d'Amico Falesia Chardonnay 2017,
LAZIO IGT



UMBRIA

Guinea Hen Crostone

Braised guinea thigh in pancetta and liver sauce
served on rustic bread pancotto

'Buccia Nera' 'Guarniente', Chianti DOCG 2017,
TUSCANY



CALABRIA

Ciocolato e melenzane

Dark chocolate and smoked eggplant flourless
cake with sea salt

Giacomo Montresor Amarone della Valpolicella
DOCG 2015, VENETO

all menu items are subject to availability