



WINE APPRECIATION DINNER

"A NIGHT IN VENICE"

on arrival

White anchovy crostini with a pine nut agrodolce

1st course

Eye fillet carparccio with rocket, grana padano, fresh black truffle
extra virgin olive oil
Carpene' Malvolti Prosecco

2nd course

Vialone nano risotto with fish broth, fresh sea-urchin roe
Nals Margreid Punggl Pinot Grigio

3rd course

Braised venison shin, white soft polenta & caramelised green garlic
Masi Bonacosta Valpolicella classico
Santa Margherita Valpolicella Ripasso Superiore

4th course

Frittelle Veneziane with mascarpone & zabaglione
Mirto Di Sardegna

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