



**Italian Wine Dinner on Saturday 30th June 2018 - Prepared by Chef Jordi Franquesa from Spain**

## *Appetizer*

Assorted cold and hot Spanish tapas  
Cavicholi Prosecco Extra Dry, DOC, Italy

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Carpaccio of white Bass  
with pistachio nuts, summer lettuce  
asparagus and white tomato mousse  
Provenza Lugana D.O.P. CàMaiol Frankie, Italy, 2016

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Tortelli pasta filled with Pata Negra ham, ricotta, tomatoes  
served in buratta cheese sauce  
"Tormaresca" by Antinori Trentangeli Castel Del Monte Rosso DOC, Italy, 2014

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Passion fruit-lime sorbet

## *Main Course*

Combination of Australian lamb loin  
in mustard crust and braised veal shank  
served with gratin potatoes, baked egg plants and capsicum  
"Tormaresca" by Antinori Masseria Maime Salento Negroamaro IGT, Italy, 2012

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Fine selection of International cheeses  
with variety of chutneys, toasted brioche and fruits  
Provenza CàMaiol Garda D.O.P. Classico Rosso Sirmio DOC, Italy, 2010

## *Desserts*

"Variation of chocolate surprises"  
souffle, cake, ice cream, mousse  
Cavicholi Moscato Spumante

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Freshly brewed coffee or Tea  
Jordi's Friandises and Chocolates

**2,800.- net (Price include service charge and vat)**

**Chef Fredi and his crew wish you a bon appetit**