



A JOURNEY THROUGH ITALY
***A Five-Course Wine Pairing
Dinner***

CANAPÉS · ANTIPASTO · PRIMO · SECONDO · DOLCE E FORMAGGIO

*From the first delicate bite of scallop to the final
shared wheel of Barolo-washed cheese, this evening
traces the flavours of Italy course by course — each
dish paired with a wine chosen to elevate it. We
invite you to savour every moment.*

CANAPÉS

Seared Scallop Canapés

Canadian clear-water scallop, pumpkin caponata, roasted peanuts, cauliflower purée, nduja oil

Our evening opens with a single, perfect bite. Sweet Canadian clear-water scallop is seared to a golden blush and set upon a silken cauliflower purée, while a bright pumpkin caponata brings gentle acidity and warmth. Toasted peanuts lend a whisper of crunch, and a trace of fiery nduja oil lingers just long enough to awaken the palate for what is to come.

WINE PAIRING

Rotari Riserva Etichetta Oro — Metodo Classico, Trento DOC

A refined mountain sparkling wine, aged on its lees in the classic method to develop fine, persistent bubbles and notes of brioche and orchard fruit. Its bright acidity and elegant structure make it the perfect foil to the sweetness of scallop and the gentle heat of nduja.

ANTIPASTO

Carpaccio di Manzo

Wagyu beef carpaccio MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnuts, lemon oil

Wagyu of exceptional marbling (MBS9+) is sliced paper-thin and dressed with a fragrant truffle mustard, its richness balanced by the tang of pickled golden beetroot. Shards of crisp pecorino and candied walnuts add texture and a touch of sweetness, while a delicate lemon oil brightens every forkful — a study in indulgence and balance.

WINE PAIRING

Ca' dei Frati Lugana

Grown on the shores of Lake Garda from the Turbiana grape, this Lugana offers pear, almond and a mineral, saline finish — a graceful counterpoint to the richness of wagyu.

Batasiolo Gavi di Gavi

A crisp, citrus-driven white from Piedmont's Cortese grape, prized for its zesty acidity and subtle floral lift, cutting cleanly through the marbled richness of the beef.

PRIMO

Agnolotti

Pasta filled with ricotta & mushroom, burnt butter & sage, crispy speck, gorgonzola fondue

Delicate parcels of house-made pasta, filled with creamy ricotta and earthy mushroom, are bathed in nut-brown burnt butter and fragrant sage. Crisp shards of speck bring a savoury crackle, while a luxurious gorgonzola fondue wraps every agnolotto in velvet richness — rustic Italian comfort, elevated.

WINE PAIRING

Casa Scarpa Barbera

A quintessential Piedmontese red, bursting with dark cherry and a lively streak of acidity that gracefully cuts through the dish's buttery richness and the piquancy of gorgonzola.

SECONDO

Herb-Crusted Lamb Backstrap

Served medium rare, potato and parmigiano millefoglie, roasted golden and red beetroot, pea sauce, red wine jus

Lamb backstrap, wrapped in a fragrant herb crust and served precisely medium rare, rests alongside a golden millefoglie of potato and parmigiano, crisped to perfection. Roasted golden and red beetroot add earthy sweetness, a vivid pea sauce brings freshness, and a glossy red wine jus ties the plate together with quiet depth.

WINE PAIRING

Barone Ricasoli Castello di Brolio 'Radici'

A Chianti Classico of noble pedigree from one of Tuscany's oldest estates, its Sangiovese fruit, fine tannin and savoury complexity are built for the herb-scented richness of lamb.

Mastroberardino Taurasi 'Radici'

Campania's great Aglianico, structured and age-worthy, offers dark fruit, leather and spice — a powerful partner for the dish's deep, roasted flavours.

DOLCE E FORMAGGIO

Passionfruit Meringa

Crisp meringue shell, passionfruit pulp, mandarin, mandarin gel, frozen passionfruit curd — with Testun al Barolo shared at the centre of the table

A crisp meringue shell shatters to reveal vivid passionfruit pulp, sweet mandarin and a frozen passionfruit curd, layered for a dessert that is at once light and luxurious. Alongside, a wheel of Testun al Barolo — cheese aged in the pressed skins of Nebbiolo grapes — is set at the centre of the table to share, its bold, wine-soaked character offering a final, memorable contrast of sweet and savoury to close the evening.

WINE PAIRING

Beni di Batasiolo Moscato d'Asti

A softly sparkling, low-alcohol Piedmontese classic, fragrant with peach, orange blossom and honeyed sweetness — a joyful finale that mirrors the dessert's bright fruit and stands up beautifully to the intensity of aged Barolo cheese.



Buon Appetito