



Wednesday, 22nd February 2012 – Wine Dinner hosted by

Salvatore Ferragamo

Featuring his Tuscan family estate wines from **IL Borro**

Reception 7pm

Mini Pizza Margherita & Prosecco

First Course

Risotto al tartufo nero di Norcia
Risotto with black truffle from Norcia

Chardonnay Lamelle 2008 – Il Borro

Second Course – Choice of

Guancia di vitella brasata con cavolfiori sottaceto
Braised Veal Cheek, pickled cauliflowers

Tagliolini con ragù di cinghiale
Tagliolini noodles with wild boar ragù

Insalata con rucola e Parmigiano Reggiano
Arugula and Parmigiano salad, Tuscan evoo

Pian di Nova 2008 – Il Borro

Third Course - Choice of

Filetto di Tonno alla griglia con carpaccio di tartufo nero
Sashimi grade Tuna, grilled and topped with black truffle carpaccio

Lombatina di vitella alla griglia con lenticchie
Grilled Veal Chop with braised organic lentils

Il Pollo Arrosto dello chef Sandro Betti
The Betti Family Oven Roasted Chicken Recipe at its best. Free range chicken marinated with evoo and Tuscan herbs, roasted potatoes. Best roasted chicken you could ever eat.

Il Borro 2007 – Il Borro

Dolce

Gelato alla mandorla
Antica's Almond Gelato

Price \$ 120 per person