

**OLITALIA PRESENTS TUSCAN TREASURES BY CHEF
GABRIELE PIEGAIA FEATURING THE WINES OF
CASTELLARE DI CASTELLINA AND ROCCA DI FRASSINELLO**

Date : 27th September, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Burlamacco Ristorante, 77 Amoy Street, Singapore 069896
Dress Code : Smart Casual
Price : S\$126.40++ (payment by HSBC)
S\$158.00++ (other payment modes)

Menu

Chef's Selection of Canapés

*Ruggeri Prosecco Treviso Brut NV
Peroni Beer*

SEPARATION

Sea Bream Tartare with Pink Pepper Dressing and 'Bottarga'

2011 Rocca di Frassinello Vermentino

SEPARATION

Carnaroli **Risotto** Served with Scampi in Sea Urchin Emulsion

2010 Le Sughere di Frassinello

SEPARATION

Ravioli Filled with Rabbit Leg in 'Cacciatora' Sauce

2014 Castellare di Castellina Chianti Classico

SEPARATION

62'c **Quail Breast** Served with Asparagus and Cauliflower Puree

2011 Castellare di Castellina Chianti Classico Riserva

SEPARATION

Grilled **Lamb Rack** "Scottadito" with Artichokes and Lemon-Mint Sauce

2011 Castellare di Castellina I Sodi di San Niccolo

SEPARATION

'**Maremma**' Cheese Platter with Truffle Honey and Raspberry

2006 Rocca di Frassinello Rocca di Frassinello

Freshly Brewed Lavazza Coffee or Tea

*Menu details accurate as at 10 August & subject to changes