

# ***THE FLAVOURS OF AUTUMN WITH THE WINES OF GIANNI GAGLIARDO***

Date : 14<sup>th</sup> September, Wednesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Gattopardo Ristorante di Mare, 34 Tras Street, Singapore 079026  
Dress Code : Smart Casual  
Price : S\$142.40++ (payment by HSBC)  
S\$178.00++ (other payment modes)

## **Menu**

### **Chef's Selection of Canapés**

*Ruggeri Prosecco Treviso Brut NV  
Peroni Beer*



### **Polipo**

Charred Octopus, Sicilian Olives, Sun Dried Tomatoes, Baby Potatoes

*2013 Langhe Favorita DOC Fallegro*



### **Burrata Funghi e Prosciutto di Parma**

Apulia Burrata Cheese, Warm Mushrooms and Parma Ham

*2009 Nebbiolo d'Alba DOC San Ponzio*



### **Chitarra di Castagne, Seppia e Pistacchio**

Chestnut flour Spaghetti with Cuttlefish, Nduja and Pistachio Pesto

*2010 Barbera d'Alba DOC La Matta*



### **Ricciola e Zucca**

Spiced and Barely Cooked Yellowtail with Roasted Squash Cream

*2011 Barolo DOCG Gianni Gagliardo*



### **Agnello**

Grilled Lamb Rump with Mulberry and Anchovy and Smoked Tea

*2009 Barolo DOCG Gianni Gagliardo*



### **Fichi D'India**

Sicilian Prickly Pear Sorbet, Chocolate Mousse, Vanilla Tart

*Villa M Cuvée Dolce NV*

*Freshly Brewed Lavazza Coffee or Tea*

\*Menu details accurate as at 10 August 2016 & subject to changes