

CONTEMPORARY ITALIAN CUISINE WITH THE WINES OF CASTELLO NIPPOZZA & CASTELLO POMINO

Date : 23rd February, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Pepenero, 14 Stanley St, Singapore 068733
Dress Code : Smart Casual
Price : S\$87.20++ (payment by HSBC)
S\$109.00++ (other payment modes)

Menu

Chef's Selection of Canapés

*Ruggeri Prosecco Treviso Brut NV
Peroni Beer*



Caprese Salad with Fresh Tomato, Buffalo Mozzarella and Basil

2015 Pomino Bianco DOC



Carpaccio Di Bresaola, Dry Beef "Bresaola" with Parmesan and Lemon Dressing

2012 Nipozzano Chianti Rufina Riserva DOCG



Home Made Potato Gnocchi with Slow Braised Beef Cheek Ragout

2012 Nipozzano Chianti Riserva Vecchie Viti DOCG



Carnaroli Risotto with Porcini and Truffle Scent

2012 Nipozzano Montesodi



Tagliata Di Manzo, Sliced Beef with Rocket and Parmesan

2012 Nipozzano Mormoreto Toscana IGT



Lavazza Coffee Caviar



Home Made Tiramisu, with Lady Finger Biscuits, Mascarpone Cheese, Espresso and Cocoa

2007 Pomino Vin Santo DOC

*Freshly Brewed Lavazza Coffee
Tea*

*Menu details accurate as at 11 January 2017 & subject to changes