

CONTEMPORARY ITALIAN CUISINE FEATURING THE WINES OF CESARI

Date : 26 April 2017, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Grissini, 392 Havelock Road, Singapore 169663
Dress Code : Smart Casual
Price : S\$94.40++ (payment by HSBC)
S\$118.00++ (other payment modes)

Menu

Sautéed Ristoris Wild Mushroom in Oil and Garlic, Yellow Capsicum
Ristoris Artichoke Quarters in brine & Red Capicum
Ristoris Grilled Eggplant Slices with Semi-dried Tomatoes

Ruggeri Prosecco Treviso Brut NV
Peroni Beer

🍷

Selection of Breads
Olitalia Extra Virgin Olive Oil

🍷

Lobster Caprese

Milky Buffalo Mozzarella, Boston Lobster enhanced with Sicilian Extra Virgin Olive Oil "Primo" D.O.P,
firsee` Salad, Citrus Segment & Balsamic Cream

2016 Cesari Pinot Grigio Fiorile delle Venezie IGT

🍷

Pasta

Vitelotte Purple Potato Gnocchi served with ``Parmigiano Reggiano`` Cream Sauce,
Baby Rocket, White Truffle Oil

2015 Cesari Essere Merlot delle Venezie IGT

🍷

Octopus

Wild catch Mediterranean Octopus Tentacle served with Chick Peas Mash,
Smoked Bacon, Heirloom Tomato and Roasted Ratte Potatoes & Basil Oil

2014 Cesari Mara Ripasso Valpolicella Superiore DOC

🍷

Lamb*

Josper Grilled Australian Lamb served with S.Marzano Risotto,
Seasonal Baby Vegetable in Natural Jus Reduction

2012 Cesari Amarone della Valpolicella Classico DOCG
2010 Cesari IL Bosco Amarone della Valpolicella Classico DOCG

🍷

Hazelnut Chocolate Tart

Melted Warm Hazelnut Chocolate Tart served with Pistachio Ice-cream

2011 Cesari Jèma Corvina Veronese IGT

*Freshly-brewed Lavazza Coffee
Tea*

*Alternative dish will be provided if guests do not take lamb

Menu details accurate as at 11 April 2017 & subject to changes