

***AN IL PONTE DINNER FEATURING  
THE CUISINE OF CHEF ALEX CALABRO***

Date : 23 May 2017, Tuesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Casa Tartufo | 33 Erskine Road The Scarlet Hotel, Singapore 069333  
Dress Code : Smart Casual  
Price : S\$ 105.60++ (HSBC cardholders)  
S\$ 132.00++ (Other payment modes)

**Menu**

Bruschetta, Aranchine of Smoked Fish and Polpette

*Ruggeri Prosecco Treviso Brut NV*



Buratta with Truffle Cream, Porcini Salad and Aged San Daniela Ham

*2015 Il Ponte, T-Lex Bianco*



PLIN – Foie Gras Mini Ravioli with Parmigiano and Truffle Fondue

*2014 Il Ponte, T-Lex Rosso IGT*



Fiorentina Steak with Truffle Fries, Fried Garlic and Sage

Or

Grilled Italian Seabass with Baby Spinach, Salmoriglio

*2014 Il Ponte, Balto IGT*



Signature Truffle Gelato

*Il Ponte, Spumante – Rose DOP NV*

*Freshly-brewed Lavazza Coffee*

*Tea*

*(Served with Homemade Biscotti)*

*2009 Il Ponte, Toki IGP*

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