

The Cuisine of Chef Lino Sauro with Frescobaldi Wines

Date : 21 February 2019, Thursday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Gattopardo Ristorante di Mare | 34 Tras Street, Singapore 079026
Price: : \$128.80++ (HSBC cardholders) | \$161.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

Chef's Selection of Canapés

Peroni Beer

Ruggeri Argeo Prosecco Treviso Brut DOC

Menu

GAMBERI CRUDI

Raw Shrimps (Ama Ebi) with Salt and Evoo

❧

TORTINO DI SGOMBRO

EVOO Poached Mackerel, Cabbage,
Spicy Mussels 'Impepata'

❧

CARRETERA

Homemade Chitarra Spaghetti with Garlic, Chilli,
Cherry Tomatoes, Basil, Saffron Cheese

❧

"A GHIOTTA"

Swordfish Fillet with Green Olives, Red Onion,
Pine Nuts, Dried Tomato Cream

❧

PALERMITANA

Herbs Breaded and Grilled Veal Cutlet

❧

Coffee Granita

Traditional Sicilian Refreshing Dessert

❧

Freshly Brewed Lavazza Coffee or Tea

❧

Featured wines from Frescobaldi

Pomino Bianco 2017

Alie Rose 2016

Pomino Benefizio Bianco 2017

Nipozzano Chianti Rufina Riserva 2014

Nipozzano Chianti Reserva Vecchie Viti 2014

Perano Chianti Classico Riserva 2015

**Menu and pairing details accurate as at 28 January 2019 & subject to changes*