

## The Cuisine of La Strada with the Wines of Piedmont

Date : 24 April 2019, Wednesday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : La Strada | Shaw Centre, 1 Scotts Road, #01-13 Singapore 228208  
Price : \$126.40++ (HSBC Cardholders) | \$158.00++ (Other payment modes)  
Dress Code : Smart Casual

### Reception

Chef's Selection of Canapés

*Peroni Beer*

*Ruggeri Argeo Prosecco Treviso Brut DOC*

### Menu

#### TONNATO

Chilled Veal Loin, Tuna Sauce, Smoked Eel, Capers

*2017 Matteo Correggia Roero Arneis, Vino Bianco, DOCG*

*END*

#### TORTELLINI

Crab Dumpling, Sea Urchin

*2012 Matteo Correggia Nebbiolo d'Alba La Val Dei Preti DOC*

*END*

#### POLLO

Roasted Chicken, Leeks, Morel Mushroom Cream

*2008 Matteo Correggia Langhe Rosso, Le Marne Grigie*

*END*

#### ROSSINI

Australian Grass Fed Tenderloin, Foie Gras, Truffle Sauce

*2012 Gianni Gagliardo Barolo DOCG*

*2011 Elio Altare Barolo DOCG*

*END*

#### CANNOLI

Tube Pastry, Pistachio-Ricotta Cream, Chocolate Gelato

*END*

*Freshly Brewed Lavazza Coffee or Tea*

*\*Menu and pairing details accurate as at 21 March 2019 & subject to changes*