

## THE CUISINE OF CHEF BEPPE DE VITO 🌸 WITH THE WINES OF VENETO

Date : 28 June 2019, Friday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Aura | National Gallery Singapore, 1 Saint Andrew's Road, #05-03, National Gallery Singapore 178957  
Price : \$140.00++ (HSBC Cardholders) | \$175.00++ (Other payment modes)  
Dress Code : Smart Casual

### Reception

Grana Padano, Asparagus & Truffle, Paprika Prawns

*Peroni Beer*

*Ruggeri Argeo Prosecco Treviso Brut DOC*

*2017 Sant Antonio Bianca, Scaia Garganega Chardonnay*

### Menu

Hokkaido Scallop, Artichokes, Sweet Peas and Grapefruit Caramel

*2016 Sant Antonio Telos, Il Bianco, Garganega Chardonnay, Veneto, IGT (Non Sulphites)*

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Zucchini Flower, Delica Pumpkin, Guanciale and Pork Jus

*2016 Sant Antonio Rossa, Scaia Corvina, Veneto, IGT, 13.0% ABV [6/1]*

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Red Wine Risotto, Veal Cheek, Mushrooms and Asiago Cheese

*2016 Manara Valpolicella Ripasso, DOC, Classico Superiore, Le Moret*

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Grilled Duck, Radicchio and Peverada Sauce

*2012 Manara Amarone della Valpolicella, DOCG, Classico, Postera*

*2015 Sant Antonio Amarone Valpolicella Selezione Ant. Castagnedi DOC*

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Aura Tiramisu

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*Freshly Brewed Lavazza Coffee*

*\*Menu and pairing details accurate as at 24 May 2019 & subject to changes*