

**AN EVENING OF ITALIAN FOOD-CRAFT AT BUONA TERRA
WITH THE WINES OF MIRAFIORE AND LE VIGNE DI ZAMÒ**

Date : 23 July 2019, Tuesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Buona Terra | 29 Scotts Rd, Singapore 228224
Price : \$158.40++ (HSBC Cardholders) | \$198.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

Chef's Selection of Canapés

Peroni Beer

Ruggeri Argeo Prosecco Treviso Brut DOC

Menu

MANZO

Sendai Wagyu Carpaccio, Calvisius Caviar, Asparagus, Cured Egg Yolk
Olio I&P Gran Cru Capo Terzo

Le Vigne di Zamò, Sauvignon 2015

SCAMPI

Charcoal Grilled Scampi, Beetroot, Pear
Olio I&P Gran Cru Musignano

Le Vigne di Zamò, No Name 2016

LINGUINE

Linguine, Baby Squid, Squid Ink Sauce, Tomato, Oregano
Olio I&P Gran Cru Gioacchina Pendolino

Le Vigne di Zamò, Vigne Cinquant'Anni 2013

MAIALE

Suckling Pig Belly, Eggplant
Olio I&P Gran Cru Gioacchina Leccino

Mirafiore, Barolo Riserva 2007

PANE E CIOCCOLATO

Chocolate Ganache, 5 Spices, Orange Zest, Salt, Crispy Bread
Olio I&P Gran Cru Spinicci

Freshly Brewed Lavazza Coffee

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