

Wine Dinner - February 2020

AMUSE BOUCHE A SURPRISE



STARTERS

- FORMAGGI – a cheese platter featuring notable Italian cheeses, or
TORTINO – a delicious cheese and leeks quiche, or
CROSTINI – selected mushrooms and melting cheese on toasted bread, or
TORTELLINI – a traditional soup prepared in the way done in the Emilia Romagna, or
FERRO – rocket salad with grapes, raisins, pear, pine nuts, goat cheese, or
GAMBERETTI – prawn cocktail in traditional sauce, or
TONNATO – sliced chilled chicken breast in a creamed tuna sauce, or
SIGARRI – Philo pastry “cigars” filled with roasted vegetables puréed



FIRSTS

- AMATRICIANA – Gnocchi with Tomato, Chilli, Onion, Garlic and Bacon, or
PUTTANESCA VERDE – whole Wheat Linguine in a Basil Pesto, Olives, Capers, Peperoncino, or
BOLOGNESE – Pappardelle noodles in a traditional pork ragout, or
CHITARRA – Chitarra Spaghetti in a lemon prawn sauce, or
PAGLIA E FIENO – Angel Hair pasta in a delicate tomato-cream-mushrooms sauce, or
RUSTICHE – Penne pasta in a minced chicken sauce, or
AOP – gluten free Spaghetti with Garlic, EVO and Peperoncino



SECONDS

- POLLO FUNGHI – grilled chicken in a mushroom and cream sauce with sautéed vegetables, or
SCALOPPATA – grilled pork fillets with rosemary potatoes and vegetables, or
DENTICE – grilled snapper with tomatoes, capers and caperberries, or
PARMIGIANA MELANZANA – traditional baked dish with aubergines, tomatoes, cheese, or
MILLEFOGLIE – a vegetarian Lasagne with zucchini, potatoes and béchamel, or
GRIGLIATA – grilled vegetables and quinoa



DESSERTS

- PANNA COTTA ARTUSI – our signature dessert with caramelized figs and almonds, or
MOUSSE – dark chocolate mousse with orange peel, or
TIRAMISU – Classic Tiramisu



4-COURSE MENU PLUS ACCESS TO THE ARTUSI RARE WINE VAULTS AT SPECIAL PRICES RS 2'290 ++

3-COURSE MENU PLUS ACCESS TO THE ARTUSI RARE WINE VAULTS AT SPECIAL PRICES RS 1'990 ++