

R i s t o r a n t e



By Colleoni & Chiarini

World Gourmet Summit Feature Activity Dinner Menu  
12 April 2008

**Luigi Scavino Dinner**

***Da principio Peschette al tartufo bianco e Tonnato di vitello***  
*Amuse bouche of baby peach in white truffle oil and veal in tomato sauce*

***Anguilla brasata al vino rosso e noci servita tiepida con misticanza di mele***  
*Poached eel with red wine and walnut served warm with apple salad*

*Barolo Margheria 2003*

\*\*\*\*\*

***Ravioli di manzo al plin e il suo sugo alle erbe con Bra Tenero***  
*Home made ravioli filled with beef in "Plin" style*  
*And its own sauce with fines herbs Bra cheese*

*Barolo 1999*

\*\*\*\*\*

***Bollito misto di manzo, pollo, maiale e le loro verdure di cottura***  
***Salsa rossa e bagnetto di prezzemolo***  
*Beef, chicken and pork stewed together with mixed vegetables*  
*Capsicum and parsley sauce*

*Barolo Bricco Fiasco 1998*

\*\*\*\*\*

***Piatto di formaggi Piemontesi di:***  
*Piedmont's mixed cheese platter with:*  
*Three milk Langhe Robiola*  
*Mountain Pasture Tuma Ossolana*  
*Elvo valley Tometta with chives*  
*Maccagnetta with herbs*  
*200 days Blue cheese Gorgonzola*

*Barolo Riserva voghera-Brea 2000*

\*\*\*\*\*

***Pera cotta al vino rosso, miele e alloro***  
*Poached pear in red wine with honey and bay leaf*

*Barolo San Rocco 2001*

\$248++

American Express Card Members Enjoy 15% Savings on Week Long Promotion Menu