

D O N A T O

E N O T E C A

Cena con Azienda Agricola Roccolo Grassi

February 28th , 2018

Stuzzichini

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Vigna Dorata Franciacorta Rose

Trota in carpione alla Benacese

McFarland trout marinated with Soave wine, vegetables and fresh herbs

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Soave 'La Broia' 2014

Gnocchi di patate al "Tastasal"

Home-made Yukon gold potato dumplings with Valpolicella wine and pork sausage ragout

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Valpolicella Superiore 2012

"Pastissada" di manzo alla Veronese, carota bianca

Traditional stewed beef with Amarone wine and spices, served with parsnips and polenta

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Amarone della Valpolicella 2012

Millefoglie "Strachin"

Caramelized puff pastry filled with light pastry cream and Chantilly

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Recioto di Soave 'La Broia' 2013

