



TAKE A CULINARY TRIP TO AOSTA VALLEY

MAIN COURSE \$18 | 2 COURSES \$24 | 3 COURSES \$30

PRIMI

- Bruschetta topped with torched Fontina cheese & charred cabbage
- Blood pudding & pancetta salad
- Rye bread, prosciutto & cheesy fondue

SECONDI

- Carbonada - Spiced beef & red wine stew with ciabatta
- Risotto alla Valdostana - classic risotto with mushrooms, Parmesan & Fontina cheese
- Casarecce pasta with pork ragu & shaved apple

DOLCE

- Cogne Cream with Tegole - set dark chocolate & rum cream, served with traditional hazelnut & almond biscuits
- Apple pie fritters

Available 22 May - 4 June 2017

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