



DEGUSTAZIONE PROFUMO D'AUTUNNO

Wednesday 21st of March 2018,
arrival @ 7pm & start @ 7:30pm (*please allow 2.5hrs*)
bookings essential

VELLUTATA DI PORCINI

Porcini mushrooms veloute' served with crispy guanciale and garlic crostini

2013 Chianti Gineprone-Col D'Orcia-DOCG-*Toscana- Sangiove*

CAPPELLACCI AI PORCINI

Homemade ravioli pasta filled with porcini mushrooms,
served with saffron sauce

2015 Fermavento-Giovanna Madonia-DOC-*Emilia Romagna-Sangiove Superiore*

RISOTTO AI PORCINI

Carnaroli risotto served with porcini mushrooms

2012 Barlume-Giovanna Madonia-DOC-*Emilia Romagna-Cab.Sav. & Merlot*

TAGLIATA AI FUNGHI

Grilled beef tagliata steak served with sautéed porcini mushrooms
and salad on the side

2013 Ombroso-Giovanna Madonia-Riserva-DOC-*Emilia Romagna- Sangiove*

SEMIFREDDO NOCI E MELE

Apple and walnuts semifreddo with zabaione sauce

2015 Moscato di Pantelleria-Pellegrino-*Sicilia-Zibibbo*

\$90

with matching wine

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