



A MICHELIN-STAR EVENT TO CELEBRATE

FELICIA'S LIFE

AND THE LAUNCH OF

Felicia's Courage Charity



DINNER WITH WINE **29TH** JANUARY

TIMING: ARRIVAL 19:00 SIT DOWN 20:00

Coda di rospo, ceci di Spello, Capperi e liquirizia

(Monkfish, chickpeas from Spello, capers and liquorice)

Wine: Famoso Il Conventino di Monteciccardo



Cereali da agricoltura Biologica mantecati al burro di capra, limone, erbe aromatiche

(Cereals from organic farming creamy goat butter, lemon and herbs)

Wine : Verdicchio Superiore Marconi



Spaghettoni "Gerardo di Nola" con cipolla, lime e pecorino

(Durum wheat Spaghettone GDN, onion, lime and pecorino)

Wine : Riesling Jasci & Marchesani



Stracotto di bue all'amarone della Valpolicella, sedano rapa e kumquat

(Yorkshire braised beef with Amarone della Valpolicella, celeriac and kumquat)

Wine : Amarone Buglioni



Tartufo nero

(Black truffle)

Wine : Wine and sour cherries Marconi



With thanks to our amazing Sponsors and Friends for the food and the wine donated free of charge



Emanuele Marzella

Michelin  from  VESPASIA