



ANSELMI

VENETO WINE DINNER

5 COURSES WITH MATCHING WINES \$180

THURSDAY 6th JUNE, 2024

Get ready to sip on the finest wines from this enchanting region as sommelier and Italian wine importer, Aldo di Filippo introduces you to the most prestigious names in Veneto winemaking: Nino Franco and Roberto Anselmi.

ASSAGGIO

Crostino con baccala mantecato

Whipped salted cod, potato, parsley & lemon on toasted sourdough

NV Nino Franco Rustico Brut

ANTIPASTI

Carpaccio di manzo con testun al Barolo, pesto di noci e uova di quaglia

Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs

Mozzarella in carozza

'Tramezzino' sandwich filled with mozzarella & basil, lightly fried, tomato coulis

2021 Anselmi San Vincenzo (Garganega, Chard, Sauv Blanc)

PASTA

Risotto al nero di seppia

Squid ink risotto, saffron cuttlefish, tomato dust

2021 Anselmi Capital Croce (Garganega)

SECONDO

Brasato di guancia di manzo con valpolicella, polenta, radicchio e castagne

Beef cheeks slow braised with vino valpolicella, soft polenta, radicchio, shaved chestnuts

2019 Anselmi Realda Cabernet Sauvignon

FORMAGGI

Selezione di formaggi Italiani

A selection of cheese from Veneto and Northern Italy, served with quince paste, muscatel, pear, walnut, crispy bread

2016 Nino Franco Spumante (Glera), Grave di Stecca