

# Harmonised Flavours

Take yourself on a discovery of culinary flavours through the Italian Wine Pairing Dinner at The Dining Room. Taste the highlighted flavours of authentic Italian dishes as it harmonise with the thoughtfully paired fine Italian wines. Reserve your seats today!

## Italian Wine Pairing Dinner

Date: Friday, 22 March 2024

Time: Commence at 7:00pm sharp

Venue: The Dining Room

Price: **\$108** w/GST per person

Please drink responsibly.

### WINE RECEPTION

Assorted Canapés,  
Butler Style

*Piccini 1882 Vino  
Spumante Extra Dry Nv*

### MENU

#### Appetiser

Formaggio Brie Al Forno  
Con Pancetta

Soft-ripened Cheese Baked in  
Puff Pastry, Drizzled Raspberry  
Sauce

*Piccini Costa Toscana  
Vermentino IGT 2022*

*Piccini Pinot Grigio Delle  
Venezie IGT 2022*

#### Soup

Shrimp Diavolo  
Spicy Tomato Soup with Pasta

#### Main Course

Stinco di Vitello e Spaghetti  
Osso Buco and Spaghetti  
Red Wine Sauce, Baby Arugula,  
Vine Ripe Tomato

*Piccini Chianti DOCG 2022*

*Piccini Collezione Oro  
Chianti Riserva DOCG 2019*

#### Dessert

Tiramisu Fatto in Casa  
Homemade Tiramisu  
Berries, Vanilla Ice Cream,  
Maple Sauce

#### Coffee & Tea



For enquiries, please call The Dining Room at 6357 3337.