

 **RESTAURANT & BAR**

**DINNER WITH A CURATOR**  
**"CRACKING THE GOTHIC LINE"**  
**MAY 2024**

**FIRST**

**OPERATION OLIVE**

FRIED OLIVES, RICOTTA CHEESE, GARLIC AIOLI  
**PAIRING: VODKA DIRTY MARTINI**

**SECOND**

**MARCHON'S CHICKEN**

ITALIAN BREADED CHICKEN, ITALIAN CHEESE BLEND,  
TOMATO SAUCE, BROCCOLINI, OVER LINGUINI  
**PAIRING: CHLOE PINOT GRIGIO, VALDADIGE**

OR

**PORCHETTA**

CLASSIC PORK PORCHETTA, PARMIGIANO REGGIANO  
POLENTA, ITALIAN MIXED VEGETABLES, NATURAL JUS  
**PAIRING: DA VINCI CHIANTI, TUSCANY**

**DESSERT**

**SCHIACCIATA ALLA FIORENTINA**

ORANGE SCENTED ITALIAN MARDI GRAS CAKE  
**PAIRING: CASTELLO BANFI ROSA REGALE  
SPARKLING RED**

**A NON-ALCOHOLIC SANGRIA WITH LIMES, LEMONS,  
ORANGES, CRANBERRY JUICE AND SAN  
PELLEGRINO**

**AVAILABLE WITH ALL COURSES**