

BASILICO

Lombardia Wine Dinner

Antipasti

Carpaccio di Trota Salmonata

*New Zeland Salmon Trout Carpaccio with Pickled Vegetables, Wild Aromatic Herbs
and Aged White Balsamic Vinegar and Distilled Cucumber Water*

Il Mosnel - Franciacorta Brut DOCG NV

Primo Piatto

Polenta, Gorgonzola e Funghi

*Soft Stone-Milled Corn Polenta with Gorgonzola Piccante, Braised King Oyster Mushrooms,
Hazelnut Crumble and Black Truffle*

Ca' Maiol - Lugana "Prestige" DOC 2018

Pasta

Riso, Oro and Zafferano

*1 Year-Aged Acquarello Carnaroli Risotto with Saffron, 36 Month-Aged Parmigiano Reggiano,
Ocelli Butter and 24 Carat Gold Leaf*

Mamete Prevostini – Rosso di Valtellina "Santa Rita" DOC 2016

Secondo Piatto

Manzo, Zucca e Bietole

*Aged Angus Beef Tenderloin and Roasted Bone Marrow, Baked Pumpkin, Sauteed Swiss Chard
and Porcini Mushrooms Sauce*

Mamete Prevostini – Sassella Valtellina Superiore "Sommarovina" DOCG 2015

Dolce

Taleggio Invecchiato con Miele all Eucalipto

12 Month-Aged Taleggio Cheese with Eucalyptus Honey, and Toasted Focaccia Bread

Millefoglie Autunnale

*Crispy Puff Pastry with Candied Chestnut, Valrhona Chocolate and Orange Semifreddo,
Vanilla and Mascarpone Cream*

House-made Basilcello