

Friday 28 February

Paired Four-Course Italian Tasting Menu and Wine

Appetizer

Mini Bruschetta Bites with Celery Pesto and Sun-dried Tomatoes
– Sparkling –

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First Course

Spinach and Ricotta Ravioli with Sage Butter
– White –

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Second Course

Involtini Beef Rolls slow cooked in Wine with Roasted Seasonal Vegetables
– Red –

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Dessert

Sbrisolona (traditional tart of Mantova) Almond Crumble
with homemade Vanilla Ice Cream
– Passito Wine –



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