

# BASILICO

## Taste of Tuscany with Frescobaldi Wine Dinner

Tuesday, 14 March 2023

### *Antipasto*

#### **Crostino Toscano**

Toasted "Pane Sciapo" with Chicken Liver Paté slow cooked with Capers and Anchovies, topped with Black Truffle

Frescobaldi Castelo Pomino "Leonia" Metodo Classico DOC Brut 2018

### *Zuppa*

#### **Ribollita**

Baked Vegetables Soup with Borlotti and Cannellini Beans, Onion, Celery, Carrot, Tuscany Black Cabbage, Pecorino Toscano and Croutons

Frescobaldi Castello Pomino "Benefizio" Riserva DOC 2011

### *Pasta*

#### **Pappardelle Al Cinghiale**

32 Egg Yolk Fresh Pappardelle Pasta with 12 Hour "Chianti Classico" Infused Wild Boar Ragout

Frescobaldi Tenuta Perano "Rialzi" Chianti Classico Gran Selezione DOCG 2018

### *Main Course*

#### **Bistecca alla Fiorentina**

Grilled Rosemary Beef Porterhouse with Garlic and Thyme Roasted Baby Potato and Green Asparagus

Frescobaldi Castelgiocondo Brunello di Montalcino "Ripe al Convento" Riserva DOCG 2016

### *Formaggio*

#### **Formaggi Toscani**

Chef Selection of Tuscan Cheeses with Truffle Honey and Dried Fruits

Frescobaldi Castello di Nipozzano "Mormoreto" Toscana IGT 2008

### *Dolce*

#### **Cantucci e Vin Santo**

Traditional Tuscan Dry Almond Cookies

Marchesi Frescobaldi Castello di Pomino "Vinsanto" 2014

**Six Course Wine Pairing Dinner | \$228++ per person**

Price is in SGD, subject to 10% service charge and applicable government taxes.