



Restaurante
Alexandra



NOTTE *Italiana*

BY EXECUTIVE CHEF FERNANDO NIEVES

Friday, August 18, 2023

6:00 pm

BENVENUTO

Castello Banfi "Cuvee Aurora", Brut, Piemonte,

DUO DI ANTIPASTI

Bruschetta topped with fresh mozzarella, olive tapenade, roasted tomato, and dry Italian sausage.

Pear carpaccio with micro arugula, pine nuts, blue cheese, drizzled with white balsamic vinaigrette.

La Scolca "Bianco Secco", Gavi, Piemonte 2021

PRIMO

Fresh scallops in a white wine and dark butter sauce, accompanied with polenta prepared in little hen broth, and baked seasonal vegetables.

Poderi Colla "Costa Bruna", Barbera d'Alba, Piemonte 2020

SECONDO

Conchiglioni pasta stuffed with lamb bolognese, ricotta cheese and fresh basil foam, in a creamy butter and parmesan sauce.

Cascina Bongiovanni, Barolo, Piemonte 2018

DOLCE

Ladyfinger cake with bittersweet chocolate mousse, mascarpone cream and a coffee sphere.

Castello Banfi "Rosa Regale", Brachetto d'Acqui, Piemonte

RESERVATIONS REQUIRED

\$175 PER PERSON

Does not include taxes or gratuities.

Fully pre-paid. 72-hour cancellation policy.

Drink Responsibly!

Special hotel rates for event attendees.