COPAMARINA
BEACH RESORT & SPA

Restaurante Alexandra

PLAZA CELLARS
THE WORLD OF FINE WINE

NOTTE ITALIANA

BY EXECUTIVE CHEF FERNANDO NIEVES

Friday, May 12, 2023
6:00 pm

BENVENUTO

Mionetto Prosecco, Valdobbiadene, Veneto

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

Conchiglioni pasta stuffed with lamb bolognese, ricotta cheese and fresh basil foam, in a creamy butter and parmesan sauce.
Luigi Righetti "Campolietti", Valpolicella Ripasso Classico Superiore, Veneto 2019

SECONDO

Fresh scallops in a white wine and dark butter sauce, accompanied with polenta prepared in little hen broth, and baked seasonal vegetables.
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 2021

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.