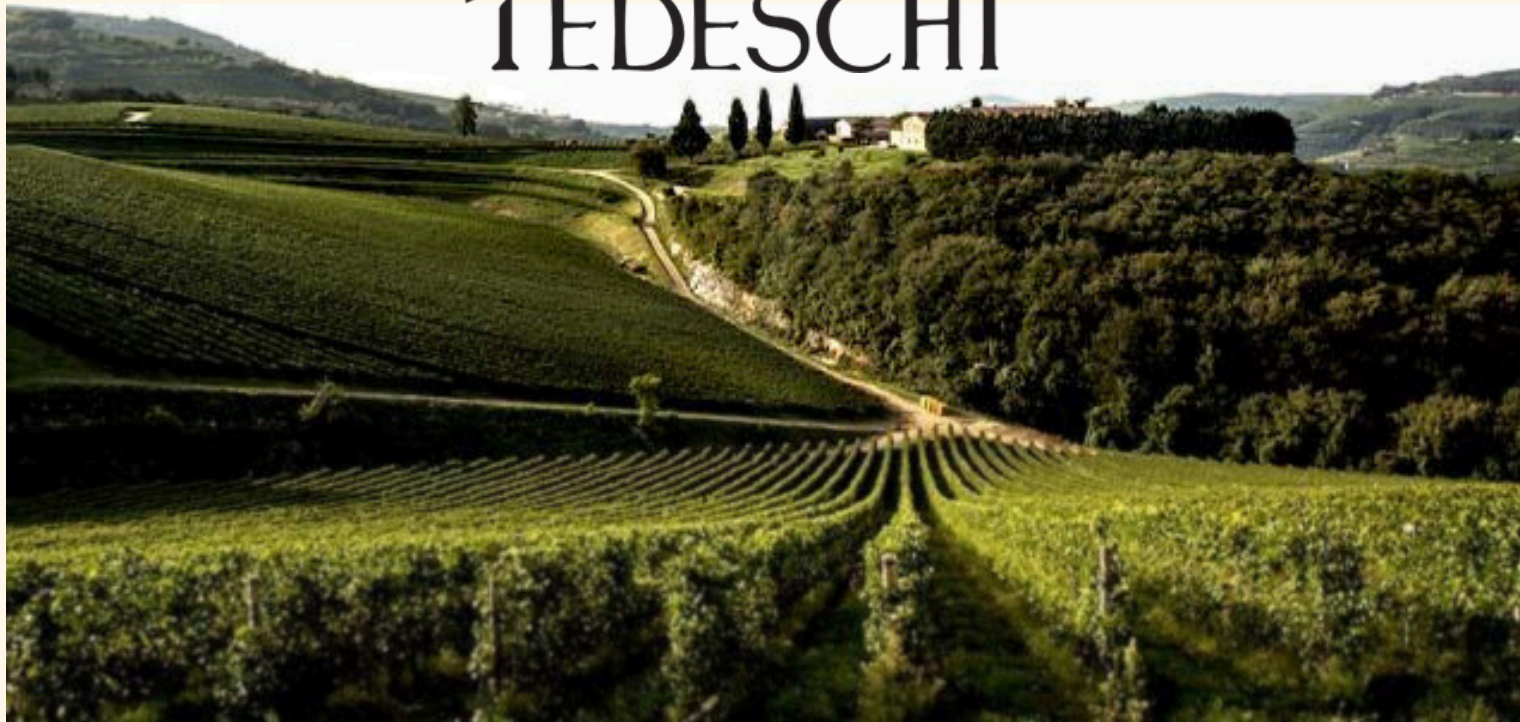


# The Art of Amarone

Synonymous with terroir and Valpolicella across the world



## TEDESCHI



Indulge in an exquisite evening and exceptional wines as we invite you to a prestigious five-course experience, thoughtfully curated by Chef Marco.

Let your senses be transported to the enchanting heart of Valpolicella, where tradition meets refinement.

The evening begins with a new release from the esteemed Tedeschi family: ‘Gary’, a beautifully balanced blend where the freshness of Garganega meets the elegance of Riesling, harmoniously united with Chardonnay.

Your journey continues with an elegant ‘Valpolicella Superiore’, followed by the complex and refined ‘Valpolicella Superiore Ripasso’.

For your main course, delight in the opulent ‘Amarone della Valpolicella Marne 180’, followed by the distinguished ‘Amarone della Valpolicella Riserva Monte Olmi’, each a masterful expression of Valpolicella’s finest terroir.

These exceptional wines, crafted by the renowned Tedeschi winery, promise an unforgettable exploration of Italy’s most iconic wine region.

*- Tuesday 13th May - 7:00 pm*

## **5 Course Menu \$148++**

### **Carpaccio di polipo**

Mediterranean octopus 'carpaccio', 'Taggiasche' black olives  
Sicilian capers, orange, lemon skin, cherry tomatoes

*Gary Veneto Bianco IGT, Tedeschi 2023*

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### **Ossobuco – sedano rapa**

Homemade 'tortelli', stuffed with braised veal 'ossobuco'  
butter and sage, celery root purée

*Valpolicella Superiore DOC, Tedeschi 2021*

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### **Agnello – asparagi bianchi**

Sous-vide and roasted Australian lamb rack  
seasonal white asparagus and baby artichokes

*Valpolicella Ripasso Superiore San Rocco DOC, Tedeschi 2019*

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### **Manzo – fiori di zucca**

Pan-fried Full Blood Wagyu beef striploin MB6/7  
zucchini flower, 'pommery' mustard

*Amarone della Valpolicella Marne 180 DOCG, Tedeschi 2019*

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### **I formaggi**

**Selection of Italian cheese, red apple jam, organic honey**

Gorgonzola Dolce D.O.P. / cow milk

Caprino Sardo D.O.P. 4 months aged / goat milk

Canestrato al Nero d'Avola / sheep milk

*Amarone della Valpolicella Classico Riserva Monte Olmi DOCG  
Tedeschi 2017*

**House made petit four**