

BORGOGNO

Borgogno Wine Dinner

One of the oldest wine cellars in Langhe and Piedmont
producing top quality traditional Barolos

An evening of unparalleled food and wines experience hosted by Borgogno export manager, Giovanni Oliva. Join him as he explores the complexity and depths of the different wines in this engaging dinner.

RECEPTION

selection of canapés
Bottega Millesimato Brut

WED, 23 SEP
7.30pm
\$128++ per person
Limited seats!

DINNER

wagyu beef 'carpaccio', fresh artichokes crudité
grated salted 'ricotta'
Borgogno Langhe Era Ora 2013

poached and pan-seared octopus
spicy n'duja, roasted pearl onions
Borgogno Barbera d'Alba Superiore 2014

pumpkin 'carnaroli superfino risotto'
lamb ragout scented with rosemary
Borgogno Barolo Classico 2011

pan-seared pigeon, celery root purée
pearl onions, vanilla reduction
Borgogno Barolo Riserva 1998

creamy caramel dome, passion fruit jelly
raspberry coulis



FERRARI
FOOD+WINE

FOR ENQUIRIES AND RESERVATIONS call +65 6509 1488 or email marketing@zafferano.sg

Price is subject to 10% service charge and prevailing government taxes.

ITALIAN RESTAURANT • LOUNGE

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