

BARCORSO x BOTTEGA

Bottega Export manager Pierre Guedeney will be hosting this month's wine maker's dinner in collaboration with Bar Corso. We have brought you a selection of Bottega finest wines and paired them with a Veneto-inspired menu.

Aperitivo

Welcome drink

Bottega Limoncino Spritz

Bottega Gold

sparkling white wine

Crudo

Kampachi tartare, Pressed Apple, Lemongrass & Citrus Pearls

Bottega Prosecco Rose

sparkling rose wine

Sarde in Saor

Marinated Sardines, Walla Walla Onion, Dried Fruit & Pine Nut

Bottega Valpolicella Ripasso

red wine

Bigoli con L'Anatra

Hay Smoked Duck Raguu, Bigoli & Fried sage

Bottega Amarone della Valpolicella

red wine

Brasato di Manzo

Braised Beef Cheeks, Soft Polenta, Wild Mushroom & Redwine Sauce

Bottega Petalo Moscato

sparkling sweet white wine

Formaggi

Aged Piave & Asiago TrentinVenito Cheese, Crostini & Local Fruit

Corso Espresso Martini

Alexander Grappa, Lucano Cafe, Espresso, Demerara

Tirimasu

House made Ladyfingers, Mascarpone, Coffee & Lucano Cafe