# MODERN.ITALIAN.CUISINE

## THURSDAY MAR 6



Reservations for this event are only accepted through email at marino@cucci.ca



## 195/person all inclusive

(tax and gratuity included)

King crab tempura, fruit millefoglie, white balsamic, micro basil

### 'LUGANA' SERGIO SELECTION'

Riserva 2011

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Duck & mascarpone mezzaluna, candied walnuts, winter caponata, basil butter

**'RIPASSA VALPOLICELLA'** Superiore 2010

> Venison loin, truffled mashed potato, roasted root vegetables, Amarone reduction

#### 'AMARONE'

Classico 2009

& **'AMARONE'** Riserva 2007

Hazelnut & chocolate lave cake, orange crema 'RECIOTO DELLA VALPOLICELLA'

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