

APERITIVO FESTIVAL

Aperitivo Experience



Tenuta Ca' Vescovo Refosco dal Peduncolo Rosso
paired with
Oregano tarts, crescenza cheese and baked tomatoes

Tenuta Ca' Vescovo Aromatic Traminer
paired with
Black bread with salmon, dill and lemon

Tenuta Ca' Vescovo Ribolla Gialla Spumante
paired with
Black bread with salmon, dill and lemon
Goat cheese cheesecake with mint and pea
Oregano tarts, crescenza cheese and baked tomatoes



24 May

Our Non-Alcoholic Aperitivo with Major Absinthe from Piedmont
paired with
Toasted beetroot tortilla with basil sauce, almonds and glazed
cherry tomatoes

Our Chinotto
paired with
Maize cone with an olive tofu spread, cashews and oregano

25 May

Our Non-Alcoholic Aperitivo with Major Absinthe from Piedmont
paired with
Toasted beetroot tortilla with basil sauce, almonds and glazed
cherry tomatoes

Our Chinotto
paired with
Maize cone with an olive tofu spread, cashews and oregano

26 May

Our Chinotto
paired with
Vegetable carbon corn chips with beetroot hummus and toasted
chickpeas

Our Non-Alcoholic Aperitivo with gentian from the Alps
paired with
Classic nachos with a vegetarian lime spread,
mango and toasted corn



Corona Extra and Corona Cero, Corona's non-alcoholic beer
paired with
Blueat Sustainable Fishery:
Corn nachos served with blue crab sauce, lime zest and crisp
onion
Fried blue crab meatballs served with spicy mayo



**Carrefour Terre d'Italia paired with Chef Daniel
Canzian's Aperitivo recipes**

24 May from 11.00 am to 3.00 pm

Franciacorta Saten F.Lago TDI - Quadra/
Sauvignon Terre d'Italia - Bival
paired with
Genoese Focaccia with cherry tomatoes and Tuscan olive oil
Trofie with pesto, walnuts and lemon

24 May from 5.00 to 10.00 pm

Alto Adige Sauvignon DOC - Kellerei Kaltern/ Franciacorta Saten
F.Lago Terre d'Italia - Quadra
paired with
Mousse of Tondini beans from Umbria with sesame and rocket
Creamy Parmigiana

25 May from 11.00 am to 3.00 pm

Metodo Classico - Travaglino/
Alto Adige Sauvignon DOC - Kellerei Kaltern
paired with
Genoese Focaccia with cherry tomatoes and Tuscan olive oil
Trofie with pesto, walnuts and lemon

25 May from 5.00 am to 10.00 pm

Verdicchio Castelli Di Jesi Terre d'Italia Velenosi - Lacrima
Velenosi/ Metodo Classico San Zeno - Zonin
paired with
Mousse of Tondini beans from Umbria with sesame and rocket
Creamy Parmigiana

26 May from 11.00 am to 3.00 pm

Falanghina Miss Fritz - Feudi Di San Gregorio/ Verdicchio Castelli
Di Jesi TDI Velenosi - Lacrima Velenosi
paired with
Genoese focaccia with cherry tomatoes and Tuscan olive oil
Trofie with pesto, walnuts and lemon

26 May from 5.00 am to 10.00 pm

Alto Adige Sauvignon DOC - Kellerei Kaltern / Spumante Trento
DOC Brut Terre d'Italia - GLV
paired with
Mousse of Tondini beans from Umbria with sesame and rocket
Creamy Parmigiana

(continua)

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Birra Messina Cristalli di Sale
Birra Messina Vivace
paired with
Sicily IGP Extra Virgin Olive Oil, Sicilian anchovies and "Terre d'Italia" crispy Ligurian Focaccia



Rangoni Alto Gin, the Alpine-style London dry botanical and Brando Motu Gin, the perfect combination of Polynesian flower aromas
paired with
Wild smoked Sockeye Alaskan Salmon from Fumara - Foodlab



Americano Martini and Bombay&Tonic
paired with
Diced Mortadella from Salumificio Palmieri,
a select Terre d'Italia product



Select Spritz
paired with
Tramè finger sandwiches in 3 varieties:
Tuna and chives (lactose-free)
Prague smoked ham, smoked Provola cheese, tomato, oregano
Grilled vegetables, chickpea hummus, tomato, mint (vegan)



Slim Chianti DOCG
Piccini Eleven Rosso D'Italia
Piccini Eleven Bianco D'Italia
Spritz
Gin Special
paired with
Classic and Spicy Salamini



Gin Hendrick's and Fever Tree tonic
paired with
Prosciutto di Parma

Discover
the
Aperitivo
Festival
inerary