



# APERITIVO FESTIVAL



The

# Pairings





3 non-alcoholic Fruitz fruit drinks served pure or as mixology ingredients:

Blood Orange Mix, Grapefruit Mix, Peach Mix

Paired with

Day 1: Whole grain mini sandwiches with slices of Leerdammer "L'Intenso" cheese and sun-dried tomatoes

Leerdammer cheese bites and LeeCrock snacks

Day 2 & 3: Leerdammer cheese bites and LeeCrock snacks



Select Spritz and Limoncello Spritz

Paired with

3 varieties of Tramezzini Tramè:

Tuna & spring onions (lactose free)

Prague prosciutto cotto, smoked provola, tomato, oregano

Grilled vegetables, hummus, tomato, mint (vegan)



FONDAZIONE RADIOTERAPIA ONCOLOGICA

Amaro-Torino Cocktail

Paired with

Chicken liver terrine with Vin Santo reduction, Maldon salt, and crispy bread

Seasoned Tomato Juice

Paired with

Fresh veggie crudités



Day 1:

"Soft & Spicy"

Lurisia Chinotto

Paired with

Beetroot mini bun with chickpea and spiced potato patty, smoked tofu and cherry tomatoes

"Golden Cone"

Lurisia Non-Alcoholic Aperitivo with Piedmontese Grand Wormwood

Paired with

Cone with purple carrot cream and chopped pistachios

"Green Mediterranean"

Lurisia Non-Alcoholic Aperitivo with Alpine Gentian

Paired with

Spirulina macaron with sun-dried tomato and vegetarian caper cream

Day 2:

"Crispy Sunshine"

Lurisia Non-Alcoholic Aperitivo with Alpine Gentian

Paired with

Turmeric bun with chicken strips, lettuce, tomato, and gentian mayo

"Creamy Fry"

Lurisia Gazzosa

Paired with

Fried pasta with cheese cream and confit cherry tomato

"Intense Green"

Lurisia Non-Alcoholic Aperitivo with Piedmontese Grand Wormwood

Paired with

Matcha tea tuile with gorgonzola and pear jelly

Day 3:

"Colour Flash"

Lurisia Non-Alcoholic Aperitivo with Piedmontese Grand Wormwood

Paired with

Spinach bun with lentil burger, marinated purple cabbage, and vegan mayo

"Gentian Sphere"

Lurisia Non-Alcoholic Aperitivo with Alpine Gentian

Paired with

Polenta sphere with gentian vegan mayo and sprouts

"Citrus Shortbread"

Lurisia Lemonade

Paired with

Savory shortbread filled with herbs and lemon powder

(continua)



Birra Corona Extra & Birra Corona Cero  
(non-alcoholic)

Paired with

Terre d'Italia Barletta taralli: extra virgin olive oil,  
chili pepper, fennel



Carrefour



Day 1:

Chinotto Terre d'Italia  
Franciacorta Satèn | Quadra  
Sauvignon | Bival  
Sauvignon DOC | Kaltern Kellerei

Paired with

Mini piadina with eggplant caponata and robiola  
cream + skewer of San Daniele prosciutto, Bella di  
Cerignola olives, and Fossa Pecorino cubes

Mini focaccia burger with onion mustard, burrata,  
'nduja, and a touch of bergamot marmalade

Pinsa squares with squacquerone, pesto drops,  
pistachio mortadella, and Taggiasca olives

Puccia with sweet gorgonzola, fig jam, Coppa roses,  
and orange blossom honey

Day 2:

Cedrata Terre d'Italia  
Verdicchio Castelli di Jesi | Velenosi  
Lacrima | Velenosi  
Metodo Classico San Zeno | Zonin

Paired with

Carasau flatbread with Apulian stracciatella,  
anchovy, crumbled chili tarallo

Classic round tarallo with spicy Gorgonzola and  
Williams pear jam

Crunchy Genoese focaccia with bresaola, Lombardy  
goat cheese, fresh pesto drops

Day 3:

Bergamotto Terre d'Italia  
Sauvignon DOC | Kaltern Kellerei  
Spumante Trento DOC Brut | GLV

Paired with

Savory deconstructed cheesecake in a jar with  
fennel taralli crumbs, buffalo mozzarella dice,  
Chianina tartare

Barese focaccia, Sardinian Pecorino, orange jam

Crunchy olive focaccia with mortadella, Tuscan  
Pecorino, balsamic vinegar

Burnt wheat tarallo, Piave DOP, pesto



**CANTUN**  
bakery & bistrot itinerante

Peroni Stile Capri Beer

Paired with

Day 1: Mini charcoal cannolo with goat cheese  
mousse and lemongrass

Day 2: Mini tarte tatin with caramelized cherry tomato  
and Linda Playa anchovy

Day 3: Mini bowl of deconstructed Caprese with  
mozzarella mousse, tomato jelly, and dehydrated  
basil leaf



Martini Americano

Paired with

Sweet Paprika Crancine and Barbeque Sfoglina

Martini Bianco Spritz

Paired with

Classic Crancine and Pesto Sfoglina



Lemonsoda, Lemonsoda Mojito, Lemonsoda Spritz,  
Lemonsoda Twist, Oransoda

Paired with

Crispy Genoese focaccia crostino with Terre d'Italia  
burrata and Terre d'Italia anchovy fillets in evo oil

(continua)



**Lebollè:**

Spumante Millesimato Extra Dry | Pinot Noir and Sauvignon Blanc  
Spumante Millesimato Extra Dry Rosé | Pinot Noir Rosé  
Spumante Millesimato Brut | Pinot Noir Viognier  
Spumante Millesimato Extra Brut | Pinot Nero, Oltrepò Pavese DOC  
Spumante Millesimato Extra Dry | Müller Thurgau Traminer  
Spumante Millesimato Dolce | Moscato  
Spumante Millesimato Metodo Classico Blanc De Blancs Brut | Pinot Nero, Oltrepò Pavese DOCG  
Spumante Millesimato Metodo Classico Blanc De Blancs Brut  
Non-alcoholic beverage

Paired with

Terre d'Italia Prosciutto Crudo San Daniele DOP aged 18 months

Hand-rolled Terre d'Italia breadstick



Wines from the Ascovolo Consortium of Lombard Producers:

Consorzio Tutela Lugana DOC  
Consorzio Garda DOC  
Consorzio Valtènesi  
Consorzio Montenetto  
Consorzio Produttori Marmo Botticino Classico  
Consorzio Vini di Valcamonica  
Consorzio Tutela Valcalepio  
Consorzio di Tutela dei Vini della Valtellina  
Consorzio IGT Terre Lariane  
Consorzio Volontario Vino DOC San Colombano  
Consorzio Tutela Vini Oltrepò Pavese

Paired with

Grana Padano Dop aged 12 months  
Grana Padano Dop aged 18 months  
Grana Padano Dop Riserva aged 24 months



Contrattino Aperitivo Italiano

Paired with

Terre d'Italia Margherita Pizza

# CANTUN

bakery & bistrot itinerante

**Drink:**

Smoky Negroni, Cantun vo' fa' l'Americano, Good night's Tommy's

Paired with

Braghet with Milano salame, lamb's lettuce, herb mayo

Braghet with mortadella, stracciatella, chopped pistachios

Braghet with prosciutto crudo, lamb's lettuce, sun-dried tomatoes

Scrocchiarella (6 flavours):

Margherita

Diavola

Mediterranea (tomato, anchovy, stracciatella)

Amatriciana ((cherry tomato, pancetta, grana)

Boss (gorgonzola, sausage, porcini)

Dido (salmone, stracciatella e olive)

Michettina with Milano salame

Michettina with mortadella



3 Drinks made with Nemiroff Vodka:

Vodka & Tonic, Moscow Mule, Cosmo Grano

3 Drinks made with Whitley Neill Gin:

Gin & Tonic, Trinidad Love, Double Pink

Paired with

Buffalo Mozzarella DOP bites

Smoked buffalo mozzarella morsels



Spritz 25

Paired with

Tartlet with Bra sausage

(continua)



Venetian Dress Prosecco DOC Extra Dry  
Venetian Dress Prosecco DOC Rosato Extra Dry  
Piccini Slim Chianti DOCG  
Eleven Bianco D'Italia

Paired with

Felino Salame IGP Terre d'Italia  
Terre d'Italia Tuscan Pecorino with preserves and  
Terre d'Italia honey



Gin Hendrick's Oasium and Fever Tree Tonic

Paired with

Asiago DOP Fresco Riserva  
Asiago DOP Mezzano  
Asiago DOP Stravecchio

