

THANK YOU TO OUR SPONSORS  
FOR THEIR GENEROUS SUPPORT:



TERLATO WINES  
ALWAYS EXCEPTIONAL

**GAJA**

PROCEEDS FROM THE WHITE TRUFFLE AUCTION WILL  
BENEFIT ST. JUDE CHILDREN'S RESEARCH HOSPITAL.



*Truly, I hope you will join Lisa and I, as we honor and thank **you**. We truly appreciate all of you -- who have supported us these four years and have seen from day one the effort, dedication, and passion of my staff, my wife, and myself. We are proud to be part of this community and determined to make your experience at Amalfi ever better as we celebrate many more years with you! –Chef Giancarlo*



4<sup>TH</sup>

## QUARTO ANNIVERSARIO! WHITE TRUFFLE DINNER

THURSDAY, NOVEMBER 1, 2018

FEATURING WINES FROM:

**GAJA**

GAJA REPRESENTATIVE: EMILY MEYER

PRESENTED BY OWNERS  
LISA & CHEF GIANCARLO FERRARA

## APERITIVO IN VERANDA

### STUZZICHINI AL TARTUFO BIANCO

Chef Giancarlo's creation of an assortment of bite-sized white truffle appetizers

*Sparkling Wine Pairing: Prosecco Giuliana*

## ANTIPASTO

### TORTINO DI GRANCHIO E ZUCCA CON SALSIA TARTUFATA AL BIANCO PREGIATO

Blue crab cake and Kabocha squash purée pan-roasted in olive oil served with Burrata truffle sauce and white truffle shavings

*White Wine Pairing: Ca' Marcanda Vistamare Toscana by Gaja*

## PRIMO PIATTO

### TORTELLI DI FUNGHI DI BOSCO CON RAGÙ BIANCO DI VITELLO E TARTUFO BIANCO

Homemade Tortelli pasta filled with wild mushrooms and Ricotta cheese, served with white veal ragù and white truffle shavings

*Red Wine Pairing: 2015 Sito Moresco Langhe by Gaja*

## INTERMEZZO

### QUAGLIE ARROSTO AL GUANCIALE E SALVIA CON SALSIA AL FEGATO GRASSO E TARTUFO BIANCO

Texas quail roasted with sage and cured pork cheek bacon “Guanciale”, served over creamy polenta, foie gras sauce and white truffle shavings

*Red Wine Pairing: 2012 Barbaresco by Gaja*

## SECONDO PIATTO

### TAGLIATA DI FILETTO DI MANZO AL ROSMARINO CON FONDATA DI PARMIGIANO E TARTUFO BIANCO

Black Angus beef tenderloin “Tagliata” served with white truffle fondue of Parmesan cheese, roasted truffle potatoes and white truffle shavings

*Red Wine Pairing: 2013 Pieve Santa Restituta Brunello di Montalcino by Gaja*

## DOLCE

### TORTA CAPRESE CON MOUSSE DI PISTACCHIO E TARTUFO BIANCO

A gluten-free chocolate and almond cake topped with Sicilian pistachio mousse, served with macaron and vanilla sauce and white truffle shavings

*Liqueur Pairing: Limoncello*