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**BLACK
TRUFFLE
WINE
DINNER**

WEDNESDAY, JANUARY 30, 2019

PRESENTED BY:

LISA & CHEF GIANCARLO FERRARA,
(AMALFI RISTORANTE ITALIANO)

SARA MOSCONE,
(MOSCONE WINERY)

FOUAD ALAMEDDIN,
(ALARICH WINES)

APERITIVO

STUZZICHINI AL TARTUFO NERO

An assortment of black truffle inspired appetizers created by Chef Giancarlo

Sparkling Wine Pairing: Monteceresino Rosè Brut by Travaglino

ANTIPASTO

CARPACCIO DI BRANZINO E SALMONE AL NERO INVERNALE

Gravalax of Mediterranean Sea Bass “Branzino” and Alaskan Wild salmon carpaccio marinated with sea salt, lemon, and herbs served with golden beet salad, microgreens, and topped with winter black truffle shavings

White Wine Pairing: Roero Arneis D.O.C.G. Piemonte by Moscone

PRIMO PIATTO

PACCHERI CACIO PEPE CON PANCETTA ARROSTITA E TARTUFO NERO

Traditional Amalfi Paccheri pasta tossed with creamy Pecorino cheese and black pepper, and served with roasted organic pork belly glazed in honey balsamic vinegar reduction and topped with winter black truffle shavings

Red Wine Pairing: 2016 Barbera d’Alba D.O.C. Piemonte by Moscone

INTERMEZZO

CONIGLIO IN TECIA CON POLENTA TARTUFATA

Rabbit leg braised with white wine and aromatic herbs served with baby vegetables, truffled creamy polenta and topped with grated winter black truffles

Red Wine Pairing: 2015 Nebbiolo d’Alba D.O.C. Piemonte by Moscone

PIATTO PRINCIPALE

FILETTO DI CERVO CIVET AL MADEIRA E TARTUFO NERO

Venison loin pan-roasted with juniper berry and rosemary, served with a confit of red onions and Madeira wine sauce, and topped with winter black truffle shavings

Red Wine Pairing: 2011 Barolo Bussia D.O.C.G. Piemonte by Moscone

DOLCI

SELEZIONE DI MACARON E TARTUFO AL CIOCCOLATO

Assortment of homemade macarons served with chocolate truffles

GELATO AL TARTUFO NERO E VANIGLIA

Homemade black truffle vanilla bean gelato served with almond Florentine

Liqueur Pairing: Chef Giancarlo’s Truffle Crème Liqueur “Tartufello”