

AAPC 2022 Social Dinner

Sep. 7th 2022

MEAT MENU

APPETISERS

Welcome aperitif

Glass of sparkling wine accompanied by the chef's appetisers

Small Filet Tartar

accompanied by Burratina di Andria and basil battuta

Porcino Mushroom in Genovese style

served in a Parmesan wafer with crispy bacon

Small warm Muffin

with Speck ham and Artichokes in Parmesan Sauce

Poached Egg

in Parmesan Cream and Truffle

FIRST COURSE

Chef's Pappardelle

sautéed with Wild Boar Ragù

SECOND COURSE

Arrosticini Abruzzese

accompanied by Rosemary New Potatoes

DESSERT

Chef's Dolcetto

with Passito wine

DRINKS

Metodo Classico 6 Sottosopra – Cantina Giorgi

S. Marzano Primitivo Rosé wine

Barbera Oltraja Red wine

Coffee

Limoncello or Mirto

€50,00 per person

Please RSVP dinner@aapc2022.eu

by Tuesday 6th at 13.00