

# DATE-TIME-VENUE- DRESS



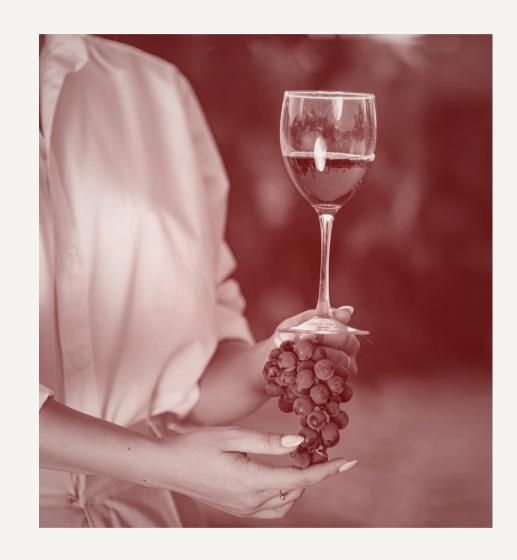
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DATE & TIME

10TH MAY 2024

FRIDAY

8 PM



02

VENUE
THE GRAND
VASANT KUNJ



03

**DRESS**FORMAL/SMART
CASUAL

# WELCOME

Indulge in an evening of Italian elegance and culinary delight at our exclusive wine dinner! Join us for an exquisite journey through Italy's finest wines, expertly paired with delectable cuisine that will tantalize your taste buds. As you savor each sip and bite, immerse yourself in lively conversations and laughter, surrounded by the warmth of great company. Don't miss this opportunity to revel in a night of gastronomic bliss and unforgettable memories.





### Pass Around at GBar

Bruschetta de casa

Tomato, onion, basil, garlic and extra virgin olive oil

Kalamata olives, basil, rosemary, feta cheese and extra virgin olive oil Button mushroom,

parsley, tomato,

Arancini di Riso

Crispy fried rice balls with a Mozzarella cheese filling

Ricotta stuffed mushroom, pesto mayonnaise

Fritto misto

Deep fried calamari, shrimps, and River sole fish, Arrabiatta and garlic aioli

Pizze Salame

Salami Milano, Tomato sauce, Mozzarella, fresh basil and olive oil

## Sit-Down at Nexus

Salad

Classica insalata Caprese

Campania Buffalo Mozzarella, organic tomatoes, fresh basil leaves Soup

Minestrone alla Genovese

Authentic Italian vegetable soup with Genova basil pesto, Parmigiano cheese shaving Or

Zuppa di frutti di mare alla Campana

Lobster bisque, Cochin prawns, green mussels, clams, squid served with garlic crostini

#### Pasta

Ravioli ripieni con funghi di bosco al pomodoro fresco, basilico e profumati al tartufo Ravioli filled with Porcini and wild mushrooms and topped with fresh tomatoes, basil and truffle oil

## Main Course

Parmigiana

Baked eggplant, Parmigiano cheese shavings, buffalo Mozzarella, organic tomato and fresh basil

Or

Ossobuco India

Slow-braised lamb shank, saffron risotto and Gremolata

### **Dessert Table**

#### Panna cotta

Creamy vanilla pudding, fresh berries and seasonal sauce on a short bread biscuit

### Tiramisù

Lady Finger pastries dipped in Lavazza espresso and Kahlua coffee liquor layeredwith

Mascarpone cream

# Tortino Caprese all 'Amaretto

Amaretto scented chocolate cake, served with a honey and hazelnut parfait **Sfogliatina alle** mele caramellate con salsa al rum Puff pastry with caramelized apples and Rum Sauce

#### **Ice-cream Selection**

Vanilla, stracciatella, Pistachio, chocolate

#### Sherbet selection

Strawberry, mango, lemon, Wild berry

## With choice of toppings:

Maraschino cream, Amaretto custard, Warm chocolate sauce and Honey roastedOrganic nuts

Imported cheese from around the world

Served with honey, grapes, crudités, homemade fruit compotes, cheese crackersand homebaked bread

# OUR WINES



1st Course

PICCINI
PROSECCO
VENETIAN DRESS



2nd Course
PECORINO
ABRUZZO



3rd Course
ETNA WHITE



4th Course

**ETNA RED** 



**5th Course** 

VALIANO
CHIANTI
CLASSICO GRAN
SELEZIONE