

DELHI WINE CLUB

WINE DINNER



DATE - TIME - VENUE - DRESS



01

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.



MENU

Pass Around at G Bar

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 - D o w n a t N e x u s

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 layered with 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 roasted Organic nuts

Imported cheese from around the world

Served with honey, grapes, crudités, homemade fruit compotes, cheese crackers and home-baked 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