



TRUFFLE EVENING

IN COLLABORATION WITH CANTINA PRUNOTTO BY MARCHESI ANTINORI

24 October 2018 - from 19.00

Experience an unforgettable evening of culinary emotion, enriched with the perfume of the noble **Biagetti** Truffles and the great **Prunotto** wines from **Marchesi Antinori**.

Biagetti truffles are for the most part found in the Marche region in the areas of Montefeltro Cantiano, Sant'Angelo in Vado and Acqualagna, where the earth gives the truffle its wonderful flavour.

The prestigious white truffle that completes the selection comes from Alba.

The Brand Manager of Prunotto, **Emanuele Baldi**, will be present at the event to introduce the prestigious selection of wines.

5 courses menu with wine pairing: CHF 290 per person

For reservations: email events@theviewlugano.ch or: +41 91 210 00 00.

All payments and cancellations should be made by 15 October.

THE VIEW Lugano...a world of its own!

MENU

Welcome cocktail with finger foods from the Chef

Franciacorta "Blanc de Blancs" DOCG

Black Cod pavé, white butter and black truffle from Montefeltro

Roero Arneis DOCG

∞

Warm egg, Burrata and white truffle shavings from Gubbio

Bansella Nizza DOCG

∞

Potato gnocchi, light fondue of Fontina cheese from the Aosta Valley
and white truffle from Montefeltro

Bric Turot Barbaresco DOCG

∞

Veal fillet with its gravy, baby cabbage Taglierini pasta and white truffle from Alba

Bussia Barolo DOCG

∞

Meringue kisses with Isabella grape sorbet

Moscato d'Asti DOCG

Prunotto

