



See-Food Italian Style, Patrizia di Benedetto

Explore the healthy lifestyle of the Italian Culinary Culture!



Venue: Gattopardo Restaurant
36 Tras Street

Date: Saturday, 21 April 2018

Time: 7pm – 11pm

Price: \$188 + / pax

Chef: Patrizia di Benedetto



Proud partners:



SMALL BITES

CAPRESE BREEZER

Tomato Sorbet

Burrata Cheese, Salted Crumble, Basil

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TONNO

Raw Tuna

Pickled Onion, Anchovy Essence, Hummus

2014 *Tasca d'Almerita. Tenuta Regaleali Brut*

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MENU

ROSSO DI MAZARA (Bye Bye Blues)

Scilian Red Prawns Carpaccio

Warm Potatoes Salad, Green Beans, Tuna Roes Mayonnaise

2014 *Tasca d'Almerita. Tenuta Regaleali Brut*

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POLIPO (Gattopardo)

Citrus Charred Octopus

Spicy Roasted Capsicum, Celeriac Salad

2016 *Tasca d'Almerita. Grillo Cavallo Delle Fate*

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CAVATELLI (Bye Bye Blues)

Squid Ink Pasta "Cavatelli"

Seafood sauce, Sea Urchin Mousse

2015 *Tasca d'Almerita. Chardonnay*

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RICCIOLA (Gattopardo)

Chargrilled Amberjack Yellow Tail Steak

Soffritto Agrodolce, Charred Endive

2014 *Tasca d'Almerita, Tascante Nerello Mascalese IGT*

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CAPPELLO DEL PRETE (Gattopardo)

36 Hours Westholme Wagyu Oyster Blade

Topinambour, Pickled Capers Leaf, Carrob Jus

2013 *Tasca d'Almerita 'Rosso del Conte'*

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MELONE (Bye Bye Blues)

Jasmine Curd

Watermelon "Gelo", Cinnamon Meringues

2015 *Tasca d'Almerita, 'Diamante d'Almerita' Passito Terre IGT*

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Information shown may not reflect recent changes.

Disclaimer: Menu is subject to changes without prior notice

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