BURGUNDY AFFAIR

A DINNER AT THE THEATRE

Roasted octopus sausage with susumaniello wine reduction
and green apple

Sea salt focaccia square with lardo
and caramelised orange zest

Amberjack carpaccio
with pickled seasonal vegetables and fruit

Parsley raviolo filled with seafood ragù,
served on a pumpkin and grape must cream

24-month-aged parmigiano reggiano risotto
with goat ragù genovese and red berries

Primitivo-braised beef with silky chestnut cream,
caramelised shallots, turnip greens and tarragon oil

Semisfera di gianduja, melagrana e gruè di cacao

Cotechino sausage with lentils

BEVERAGE

Aiello: Chakra Blu Rifermentato in Bottiglia
Tenuta Bocca di Lupo: Pietrabianca 2024
Michele Calò & Figli: Cerasa Rosato, Salento IGP
Tenute Bradascio: Amasis, Puglia IGP
Azienda Felline: Giravolta Primitivo di Manduria 2020
Amore Protetto: Vino Spumante Bianco, Puglia IGP

ATENZE
PATRIA PALACE