

Gastronomy

THEMATIC DINNER & LECTURE “GIUSEPPE VERDI FOOD COMPOSITIONS”

To conclude the year-long celebrations for Verdi's 200th birthday, the Italian Cultural Institute in collaboration with Emilia Romagna Region and the Committee Verdi 200, present a special lecture entitled “**Variations on Taste: Giuseppe Verdi Food Compositions**”: an overview on the cooking and culinary habits and dishes in 19th Century, Italy, by Professor **Iliaria Dioli** of the Università Cattolica in Piacenza, Italy.

The lecture will take place during a specially catered Dinner featuring some of Verdi's *original recipes*. This unique event will give diners an opportunity to discover the evolution of taste in 1800's Italy and Verdi's passion for agriculture, food and local products from his Region.



Wednesday, 27 November 2013



Pontini Restaurant

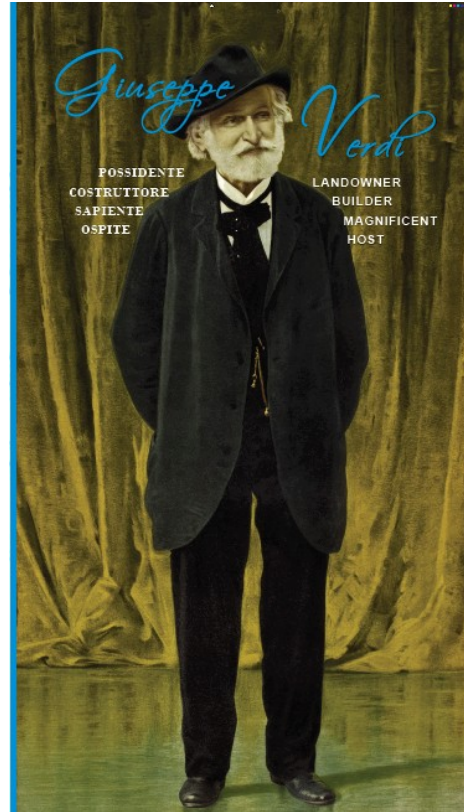
392 Havelock Road Level 2 Grand Copthorne Waterfront Hotel Singapore, Singapore 169663



S\$120++

**For further information please contact:
(...)**

Limited seats, on the first come first serve basis



MENU'

APERITIF

Parma Ham & Handmade Parmesan breadsticks

STARTER

CAPESENTA, ZUCCA & MOSTARDA
Pan-seared Premium Scallops, Butternut squash puree, Fruit mustard & Broccoli sprouts

ENTREE

RISOTTO VERDIANO (Original Verdi's Recipe)
Vialone Nano rice cooked in Capon chicken broth, Saffron, "Grana Padano" Parmesan & fresh Black Truffle

SECOND COURSE

SPALLA D'AGNELLO (Original Verdi's Recipe)
Slow-cooked Lamb shoulder, crispy Polenta tart, baked Green Asparagus, rosemary jus

DESSERT

TORTINO AL CIOCCOLATO E CASTAGNE, SORBETTO ALLA FRAGOLA & BALSAMICO INVECCHIATO
Dark chocolate & Chestnut Tart, Strawberry Sorbet, Aged "Modena" Balsamic Vinegar

Presented by:



In collaboration with:

