

# A Taste of Italia: An Exquisite Journey through Italian Flavors

## IL NOSTRO APERITIVO



*Served At Our Bar*

### *La buona bruschetta*

Tradition wrapped in innovation. It is served in a fried shell made from basil, filled with fresh summer tomatoes and strawberries, topped with whipped burrata. The flavors are sweet, tangy, and creamy, the bruschetta tomato has a unique presentation, with a crispy shell made from basil instead of bread

### *La Carbonara*

A classic dish with a twist. It is served as a snack, with a crispy cone filled with a mixture of cheese, pork fat, and egg. It is topped with guanciale and grated cured yolk

### *Prosciutto San Daniele*

A simple dish highlighting texture. It consists of crisp breadsticks wrapped in slices of tasty Parma ham. The grissini and prosciutto are simple yet delicious

## "Uncover the Intriguing Elements of Today's Paired Cocktail and Marco's Intention Behind Each Blend" Paired with cocktail ANGELINO 1890 SPRITZ

The refreshing and tangy flavors of the bruschetta tomato are complemented by the citrusy and bubbly notes of the Angelino cocktail. The cocktail's herbal undertones also enhance the basil in the dish

The richness and creaminess of the carbonara are balanced by the effervescence of the Angelino cocktail. The cocktail's bitterness cuts through the richness of the dish and provides a refreshing contrast

The saltiness of the prosciutto is beautifully complemented by the sweetness and herbal notes of the Angelino cocktail. The cocktail's slight bitterness also helps to cleanse the palate after each bite