



# ISOCARP

## *Gala Dinner*

11<sup>th</sup> October 2024

### *Appetizer*

Welcome aperitivo in the outdoor dehor overlooking the Square  
with prosecco and wide selection of finger food

### *First Course*

Calamarata (special kind of pasta)  
with duck ragù, Taggiasca olives, wild herbs

### *Main Course*

Veal Cheek Braised with Chianti wine, Smoked Potato Cream,  
and Berries Sauce

### *Dessert*

Creamy Dark Chocolate dessert,  
with Bitter Cocoa Crumble and Cocoa Gruè



### *Beverages*

Mineral water, Prosecco, Vermentino La Montanina White wine,  
Chianti Classico "La Montanina" Red Wine, Coffee

**Vegetarian options available**

