



gianni
restaurant



A magical night of Italian wines by the Marchesi de' Frescobaldi family
& fine food by Javier Codina
Lamberto Frescobaldi- Vice President will host the dinner

Monday 14th July 2008, 6.30 pm
\$160.00 per person

MENU

On Arrival

2006 Pomino Bianco DOC

Course 1

Zucchini Flowers stuffed with Salted Cod Brandade
& Pil Pil Sauce

Wines

Rose' Salta Grilli 2007

Course 2

New England Rabbit Ballottine & Tomato Confit

Wines

Castiglioni Chianti DOCG 2006

Tenuta di Castiglioni IGT 2004

Course 3

60 Day Grain Fed Aurora Lamb, Roasted Capsicums,
Mojo Potatoes & Adobo

Wines

Chianti Rufina DOCG Nipozzano Riserva 2004

Chianti Rufina DOCG Montesodi 2003

Course 4

Bomba Rice Risotto, Organic Pumpkin & Braised Oxtail

Wines

Brunello di Montalcino DOCG Castelgiocondo 2003

Course 5

Crema Catalana , Saffron Poached Quinces
& Moscatel Jelly

Wines

Pomino Vin Santo DOC 2002

Marchesi de Frescobaldi- Winner of 8 Gambaro Rosso Tre Bicchieri Awards

With Tuscan roots going back more than 1,000 years, the Frescobaldi family boasts 700 years of winemaking spanning 30 generations. They have dedicated themselves to producing wine, blending harmoniously, tradition experience & innovation This wine was also imported by the English Royal Court as early as the 1300's. International varieties such as Pinot Noir, Cabernet Sauvignon, Chardonnay & merlot were introduced to its Tuscan vineyards in 1855. With 9 separate wineries making it the largest in

Tuscany, Frescobaldi has been recognized with numerous awards.

Lamberto born in Florence in 1963 and currently the Vice President will make a much anticipated visit to Australia and will be in Brisbane for 1 night only at Gianni's Restaurant to host this special dinner.

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