

‘Mates of Vaporetto’

Izway Wine Dinner - Wednesday 19th June, 2019

To Start...

‘Fegato alla Veneziana’ – Duck liver pate, quince gel, shallot & currant
‘agro dolce’ and tarragon

with

Your choice of a seasonal Bellini or Vaporetto’s own V.P.A – Venetian Pale Ale

Entrée...

Suckling pig, grained ‘mostarda’, Jerusalem artichoke skin, toasted farro,
Venetian XO and nasturtium

with

2017 Izway ‘Blue Label’ Grenache / Mataro

Gnocchi Course...

Our hand-made gnocchi with oxtail ragu, juniper, cacao and preserved lemon,
Parmesan and bay leaf powder

with

2018 Izway ‘Mates’ Aglianico

2017 Izway ‘Angelo’ Aglianico

Main Course...

‘Taglio del Macellaio’ – our butcher’s cut of beef with a sauce of wild Pine forest
mushrooms, fermented peppercorns, cassia and vermouth

‘For the table’...

Roasted potatoes in duck fat & vinegar with rosemary and Parmesan salt

Grilled young cabbage and braised cima di rapa with cashew nut cream, paprika pangrattato
and aged ricotta

with

2016 Izway ‘Bruce’ Shiraz

2017 Izway ‘Harold’ Shiraz

Dessert...

‘Bosco Nero’ – Wild black forest, chocolate & salted macadamia ‘torta’ with
bramble & black cherry, chocolate & kirsch mousse and fennel seed meringue

with

2016 Izway ‘Don’ Shiraz