

**...BUT FIRST,
STOP BY THE
CASH REGISTER!**

**MAIN DISH
TICKET**

10€

**DESSERT
TICKET**

5€

**TASTING KIT
INCLUDES
GLASS HOLDER
+ 6 WINE TASTINGS**

10€



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the full event program



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FIFTH EDITION

Calici & Saporì

SANTA MARIA DELLA VERSA

**MONDAY, AUGUST 4TH
FROM 8:00 PM**

**12 RESTAURANTS,
24 WINERIES**

*for a journey through the
AUTHENTIC FLAVOURS
of the **VALVERSA VALLEY***

1

**BENIAMINO***Cured ham with stracciatella cheese and confit cherry tomatoes***TÀIA • BOSCO LONGHINO**

2

**GIOELE***Stuffed calamari with burrata, tomato sauce, black olive and caper powder***TENUTA BALLERIO • MANUELINA**

3

**VALDAMONTE***Carnaroli risotto with PepeVo cream, red peppers and burrata***ALBERTO FIORI • DEZZA 1890**

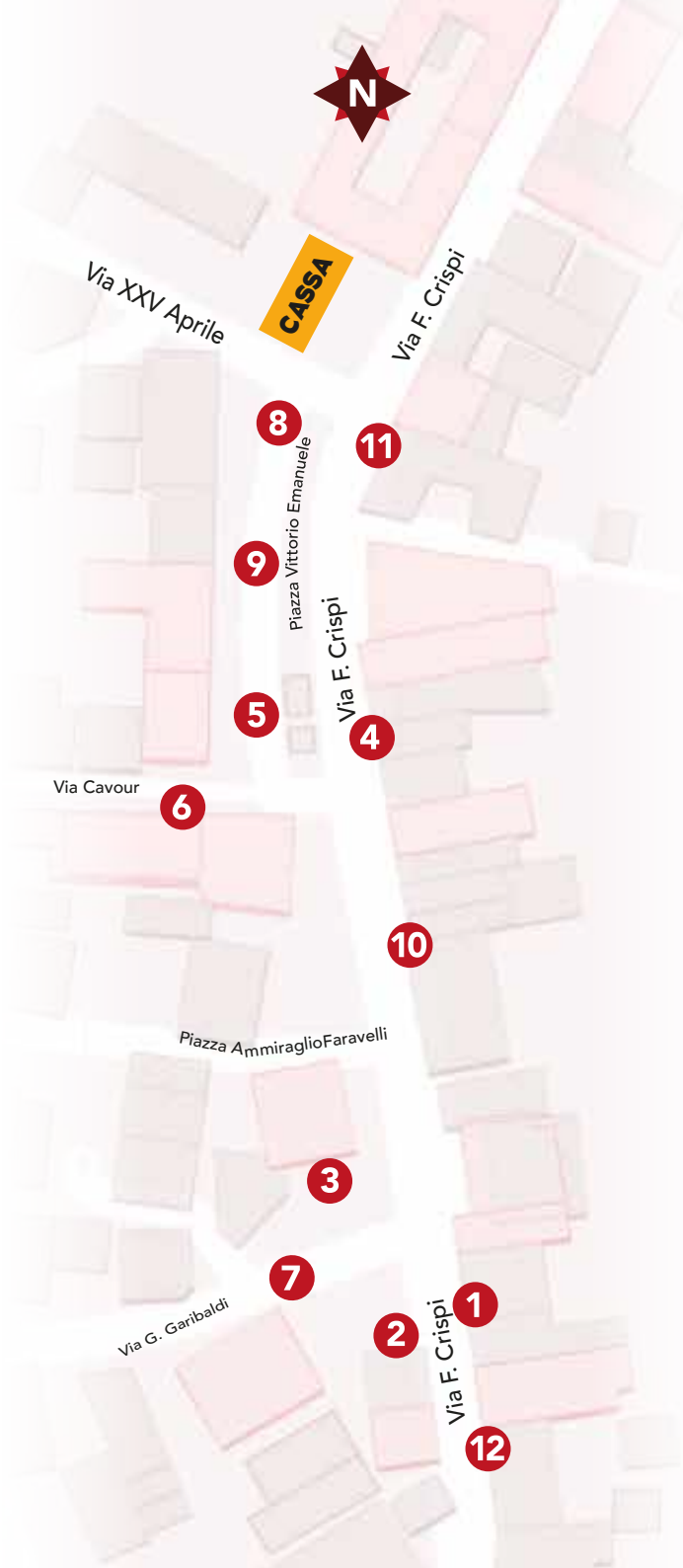
4

**POGGIACOLLE***Potato dumplings with cream and speck***GABRIELE FARAVELLI • CALATRONI**

5

**CASA DEL RAVIOLO***Braised beef ravioli***PRAGO • BAGNASCO**

6

**AD ASTRA***Stuffed pappardelle with prawns, ricotta, lemon, smoked eggplant and wasabi arugula***ALESSIO BRANDOLINI
MAGGI FRANCESCO****VINO DEI FRATI***Fassona beef tartare with caramelized onions, potato salad and a selection of toppings (capers, olives, anchovies)***MOLINO DI ROVESCALA • BUSCAGLIA**

7

IL CASALE DENARI*Veal eye of round in tuna sauce, with capers and jus***IL CASALE DENARI • LA VERSA**

8

MACELLERIA BERSANI**OLTREPÒ CARNI***Roast beef with bell pepper sauce, green herb sauce and Grana cheese***CA DEGLI ORSI • TOSI**

9

BORGIO DEI GATTI*Fried beef tongue with green and red sauces***IL MONTARCO • POGGIO PREGANA**

10

GUSTÒ*Classic maritozzo – Tiramisù maritozzo
Rose panna cotta
with mixed berry coulis***TENUTA RICCARDI • LA BAROSINA**

11

B&A*Millefeuille pastry cup with chantilly cream and fresh fruit
Triple chocolate mousse
Vegan chantilly with peaches***POGGIO ALESSI • VIGANO**

12