



WE BRING YOU THE BEST OF ITALIA BECAUSE OUR PRIORITY IS QUALITY

## Demonstration Dinners Chef Gabriele Cagnetta

**Wednesday 1 February - Wednesday 29 February 2012**

### *Aperitivo*

*Prosecco and Crostini*

### *Antipasto*

*Panzanella con Gamberi Saltati*

*Panzanella Salad with salt and pepper Prawn*

### *Primo – First course*

*Gnudi maremmani c*

*onfonduta di pomodoro e basilico fresco*

*Ricotta and Spinach Dumplings  
with light tomato salsa and basil*

### *Secondo – Second course*

*Noce di agnello al forno con caponata alla siciliana*

*Roasted Lamb Rump with Sicilian Eggplant Caponata*

### *Dessert*

*Insalata di fragole e banana al timo*

*Strawberry and Banana Salad with Thyme and Honeyed Cream*



### **Bookings Essential!!**

☎(04) 566 9303 ext 3 ✉ [ciao@labellaitalia.co.nz](mailto:ciao@labellaitalia.co.nz)

**\$90 per person –**

**Deposit of \$45.00 required at confirmation of booking**



[www.labellaitalia.co.nz](http://www.labellaitalia.co.nz)