



AUTHENTIC ITALIAN TABLE 2021: WALKING TASTING

Amsterdam, 15th June 2021
12-15 hrs

MENU

SEGUGIO



Utrechtsestraat 96, 1017 VS Amsterdam

- Suppli, prepared with rice, meat sauce, pecorino Romano DOP and mozzarella
- Vegetarian lasagna stuffed with organic courgettes, Parmiggiano reggiano DOP, Caciocavallo from the Tuscan Maremma, Ricotta di bufala campana DOP and EVO oil Abruzzese
- Wine: Verdicchio Riserva

AL BACARO



Vijzelstraat 97, 1017 HH Amsterdam

- Typical Venetian "cicchetto", whipped salt cod and baby octopus on parsley bread
- Revisited version of the typical Bari dish Patate Riso e Cozze
- Wines: Piccola Nera or Malvasia

EATMOSFERA

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Korte Reguliersdwarstraat 8, 1017 BH Amsterdam

- Pizza with mortadella, sautéed fennel and stracciatella
- Pizza with tomato, salina caper and evo oil
- Wine: Casa Belfi, naturally sparkling

PIANETA TERRA



Beulingstraat 7, 1017 BA Amsterdam

- Solina wheat and red turnip tortelli stuffed with buffalo ricotta, organic 24-month Parmesan cheese and Bronte pistachios
- Wine: Longarico Nostrale 2019

QUATTRO GATTI



Hartenstraat 3, 1016 BZ Amsterdam

- Small selection of Pasticceria Mignon Torinese, made with Piedmont hazelnuts I.G.P. of the Tomatis company of Magliano Alpi
- Wine: Piasa Raschei 2017