

ITALY TO ADELAIDE: A CULINARY JOURNEY

BY GABRIELE PEZZIMENTI & LUCA GUIOTTO

HOTEL
INDIGO
ADELAIDE MARKETS

**MARKET &
MEANDER**
MODERN ITALIAN CUISINE

AROMI
BY LUCA GUIOTTO

**TASTING
AUSTRALIA**
PRESENTED BY
JOURNEY BEYOND

BOTTEGA 1995
FINE FOOD & WINE MERCHANTS
MCKEY

MITOLO

CANAPES

POLENTA FRITTA

Crispy polenta, Taleggio foam, wild porcini mushrooms

CUBO DI TONNO

Port Lincoln tuna cube, tonnato sauce, fried capers

MANZO BRUSCHETTA

Wagyu beef tartare, caper-infused mayo, Beluga caviar, house smoked oil

MERLUZZO

Sheoak baguette, whipped cod, vincotto reduction, pickled grapes

Paired with

Mitolo La Spiaggia Sparkling

ENTRÉE

Citrus cured SA kingfish, horseradish yoghurt, compressed cucumber, N25 caviar, Carasau bread

Paired with

Mitolo Perduto Pecorino

PASTA

Mezze Maniche pasta made in Abruzzo, Threefold vodka sauce, blue swimmer crab, olive dust

RISOTTO

La Boqueria chorizo, fresh citrus zest, prawn tartare, Vannella burrata, smoky pimientón

Paired with

Mitolo Scylla Nero d'Avola

MAIN

Confit duck Maryland, duck croquette, mandarin and Davidson plum infused yoghurt, puttanesca butter

Paired with

Masso Montepulciano

DESSERT

Lemon myrtle crème Brûlée, macadamia crunch, lime zest ice cream