

AN EVENING OF PROGRESSIVE ITALIAN GASTRONOMY WITH THE CUISINE OF BRACI

Date : 31 January 2023, Tuesday
Time : From 6pm
Venue : Braci
52 Boat Quay, #05-01 / #06-01,
Singapore 049841
Price : \$270.40++ (Citi Prestige/ULTIMA cards) | \$287.30++ (Other Citi Credit Cards)
\$338.00++ (Other payment modes)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Radici

Cooked and Pickled Root Vegetables, Smoked Eel,
Baccala Espuma, Truffle Jelly, Puffed Quinoa

2018 Sant Antonio Bianco, Soave Fontana, DOC

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Ossobuco

Parmigiano Bone Beef Tartare,
Smoked Bone Marrow, Saffron, Ossobuco Jus

2017 Talamonti Aternum, Trebbiano D'Abruzzo, DOC

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Ravioli

Handmade Ravioli, Burnt Roscoff Onion, Chanterelle,
Buckwheat Tea, Pickled Myoga, Crispy Guaniciale

2017 Talamonti Aternum, Trebbiano D'Abruzzo, DOC

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Spaghettone Khorasan

Spaghettone Khorasan, Parmigiano Rind, Fermented Black Lime Dashi,
Charcoal Grilled Scampi, Finger Lime

2020 San Felice Chianti Classico DOCG

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Trota

River Trout, Fig Leaf Oil, Latour Leek, Bergamot,
Garum Beurre Blanc, Fig Leaf Ash

2016 Talamonti Tre Saggi, Montepulciano D'Abruzzo, DOC

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Cervo

Pine Smoked Venison, Caldarroste, Maitake,
Tuscan Black Cabbage, Juniper, Red Currant Just

2016 Piaggia Il Sasso, Carmignano, DOCG, by Mauro Vannucci

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Rosa Del Borgo

Oabika Namelaka, Polenta, Cocoa Nibs Nougatine,
Thyme, Figure De Sollies, Rose Vinegar Snow