

HARBOUR

CHRISTCHURCH

Chef Alex Does Italian



WEDNESDAY 26TH JUNE • 7PM

On the Menu

Risotto ai Funghi

*Arborio rice and wild mushroom risotto,
topped with poached egg and Madeira sauce*

Wine Pairing: Montepulciano D'Abruzzo, Italy

Branzino alla Toscana

*Seabass fillet grilled with olive oil,
served in Tuscan-style bean and basil broth and peperonata sauce*

Wine Pairing: Falanghina Incantesimo, Italy

Tiramisfere

*A twist on the classic Italian dish.
Chocolate sphere with savoiardi soaked in coffee,
mascarpone and coffee ice cream, finished with flaming sambuca*

Wine Pairing: Vinsanto Chianti, Italy
