

Friday **23** February '18

Gala Dinner

Opening 'Passione Veneta '18

Foro Boario – Vicenza



EVENTO PROMOSSO DA **ARAV**
ASSOCIAZIONE REGIONALE ALLEVATORI VENETO



- 8pm - **Welcome drinks**
- Veneto cheese from Dairy Co-operative
 - Bite size toast with butter and anchovies

Paired with
Valdobbiadene Prosecco Superiore DCG Jos
Val d'Oca - Cantina Produttori Valdobbiadene
Cocktail analcolico

8.30pm **Official opening of 'Passione Veneta '18**
Presentation of the evening by Alberto Marcomini
Opening speeches by Organizes, Promoters, and public figures.
Talk on the benefits of cheese in our diet by Prof. Ivo Bianchi

To follow **La Cena di Passione Veneta**
"From our dairies to our kitchens."



Starters

- Battuta al coltello di fesone di spalla di Vitellone "Qualità Verificata", on a bed of Casatella Trevigiana DOP, on "Pan da vin" toast, sprinkled with salt and extravergine olive oil DOP from Lake Garda
- Grilled Asiago fresh DOP cheese served with spinach

Paired with
Pinot Grigio Doc "Le Colline di San Giorgio"

Cantina Beato Bartolomeo da Breganze

First course

- Cheese Risotto made from Piave DOP, and Carnaroli rice Igp Po' Delta.
- Bigoli (traditional Vicenza spaghetti) in “Vecio e Pepe”, with Asiago d’Allevio DOP

Paired with

Soave Classico Doc - Clivus Cantina Monteforte d’Alpone

Second course

- Tagliata di diaframma di Scottona “Qualità Verificata” on a bed of radicchio rosso tardivo di Treviso IGP with flakes of Grana Padano DOP

Mixed vegetables

Paired with

Rosso Colli Euganei Doc - Cantina dei Colli Euganei

Sorbetto al limone

Dessert Tiramisù

Paired with

Spumante Fior d’Arancio Doc - Cantina dei Colli Euganei

Coffee

Cost euro 35 per person

To book click → <https://cenadigalapassioneveneta.eventbrite.it>

***commission for on line reservations euro 1,89**

- The Asiago DOP cheese and the butter used in the starters with anchovies are produced by **Latterie Vicentine**
- The Piave DOP cheese and the Sorbetto al limone are products by **Lattebusche**
- The Casatella Trevigiana DOP cheese and the mascarpone for the Tirami are produced by **Latteria Soligo**;
- The Grana Padano DOP is produced by **Caseificio Sociale Ponte di Barbarano**

Thanks go to

- **Prof Ivo Bianchi** surgeon specialized in internal medicine, and world famous expert in Omotossicologia, Professor at Università G. Marconi di Roma
- The beef dishes are prepared by **Maestro Macellaio Bruno Bassetto** “Vitellone e Scottona ai cereali” are raised by members of **Unicarve** - Associazione Produttori Carni Bovine del Triveneto following the **QV della Regione Veneto** guidelines.
- The “**Pan da vin**” is made by students of the Alberghiero di Valdobbiadene (Catering and Hospitality School)



Sponsors

- Olive Oil DOP Lake Garda and F.Ili Turri,
- Coffee by Julius Meinl

The food at Passione Veneta is conceived by Marchioro Catering - Vigonza
The event is organized by Guru del Gusto srl segreteria@gurudelgusto.it



9.30pm Live performance

“Veramente... Falso!” An exciting evening of music to relive the major successes of 5 big names with the help of 5 impersonators.... False, but practically the same!