

**CHEF NINO FERRERI 🌿 & CHEF VALERIO PIERANTONELLI**

Day & Date : Wednesday 5<sup>th</sup> and Thursday 6<sup>th</sup> July 2023  
Time : 6.30 pm  
Venue : Basilico  
Conrad Singapore Orchard, 1 Cuscaden Rd, Level 2, Singapore 249715  
Price : \$168.00++  
\$142.80++ (Visa Infinite Cards) | \$151.20++ (All Other Visa Card)  
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

**DINNER MENU**

**AMUSE BOUCHE**  
*by Chef Nino Ferreri*

**Cappuccino Marino**  
Lemon Infused Potato Foam, Mediterranean Black Mussels, Seaweed Salad and Sea Urchin Mayo

**ANTIPASTI COUNTER**  
*by Chef Valerio Pierantonelli*

**MEDITERRANEAN FISH BAR**

Sicilian Octopus Carpaccio with Poached Haricot Beans,  
Crispy Golden Potato and Sun Dry Tomato Pesto

Bronte Pistachio Crusted Yellow Fin Tuna with Citrus Dressing

Marinated Anchovies with Chilli and Fennel Seed

Ricciola Carpaccio with Blood Orange, Olives and Fennel Salad

**FRESH CHEESES**

Selection of Burrata, Mozzarella and Italian Heirloom Tomatoes

**COLD CUTS**

Culatello, Parma Ham 24 month, Salami Spianata, Prosciutto Cotto  
Pepper Crusted Pancetta with a selection of Pickles and Olives

**PRIMO**

*by Chef Nino Ferreri*

**Riso in Bianco...di Pomodoro e Condimento Mediterraneo**

Carnaroli Rice simmered in clarified Tomato Broth  
Mazara del Vallo Red Prawn "Crudo"  
Capers, Olives and Basil

**MAIN COURSE**

*by Chef Nino Ferreri*

**Pesce in Camicia**

Mediterranean Fresh Fish Fillet cooked in a Sicilian Sea Salt Crust  
Roasted Cipollotti Onion, White Wine and Rosemary Sauce

Or

**Manzo in Dolce Cottura**

Braised Wagyu Beef in Marsala Wine Sauce, Summer Black Truffles and Seasonal Vegetables

**CHEESE ROOM**

*by Chef Valerio Pierantonelli*

Selection of Over 40 Aged and House Infused Cheeses with Truffle Honey and Dry Fruit

**DESSERT COUNTER**  
**by Chef Valerio Pierantonelli**

Cannoli Siciliani with Ricotta Cheese and Chocolate Chips

Pistachio Gelato

Lemon Basil Sgroppino with Valdobbiadene Prosecco and Vodka

Pan D'Arancia

Pana Cotta with Sicilian Citrus Compote

**DOLCE**  
**by Chef Nino Ferreri**

**Fiori Rosa...Fiori di Pesco**

Sicilian Nectarine comfit in EVO oil, Almond Cremeux, Rose and Tahitian Vanilla Gelato

*Menu subject to change due to availability and seasonality of ingredients*