

# An Evening of Veronese Elegance

Join us for an exclusive sensory journey as we bring together the soul of Montecariano's historic Valpolicella vineyards and the masterful craft of Chef Fabio. This curated wine pairing dinner is a tribute to heritage, technique, and the bold flavors of Northern Italy.

Book your table for a taste of Italy's finest!

Date : Friday, 22 May 2026

Time : 7pm

Venue : M Floor, Osteria Ristorante Italiano

Speaker : Mr. Alessio Lo Monaco, Wine Division Sales Manager

RSVP : os.higm@ihg.com • 2315 1010



## MENU

Canapé of Air-Dried Beef, Sairass Gufanti Cheese, Rocket Leaves

**Bianco Madonna Del Cariano, IGT 2023**

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Piedmont Fassona Beef Carpaccio, Light Truffle Emulsion,  
Crispy Artichoke Chips

**Valpolicella Classico DOC 2018**

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Durum Wheat Venetian Bigoli Pasta,  
Smoked Swordfish, Crispy Guanciale, Saffron Sauce

**Valpolicella Classico Superiore Ripasso DOC 2015**

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Crispy Cod Fish Rossini, Goose Liver,  
Cherry Wine Sauce, Potato, Asparagus-Onion Salad

**Amarone Della Valpolicella Classico, DOCG (42 months) 2018**

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Almond Chocolate Brownie with Bitter Chocolate Mousse,  
Caramelized Hazelnut

**"Amandorlato" Recioto Della Valpolicella Classico, DOCG 2012**

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Coffee or Tea

**HK\$768** per person

10% service charge applies



Montecariano

Stay-tuned for our next wine dinner at  
Osteria Ristorante Italiano  
on Thursday, 25 June 2026.

Osteria  
RISTORANTE ITALIANO

