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Brescia a Tavola

A BRESCIANO DINNER · MELBOURNE

Tucked between the lakes and the mountains of eastern Lombardia, Brescia has one of Italy's quieter but most rewarding tables — hand-folded casoncelli, slow-braised beef finished in olive oil, and polenta made the old way with buckwheat. Its cellars are just as distinctive, from the crisp Lugana grown along Lake Garda to the sparkling Franciacorta made only miles from the city. Join us for an evening tracing this corner of Lombardia course by course, each dish paired with wines from its own hills and shores.

WEDNESDAY, OCTOBER 7TH · MISTER BIANCO · TICKETS $138PP

WELCOME DRINK UPON ARRIVAL

PER COMINCIÀ

Àole consàde
Whitebait in carpione
Small fish, fried then marinated in vinegar, onion, and bay leaves

Spongàda col salàm nostrà e pestöm
Spongada with salame nostrano and pestom
Sweet Easter-style focaccia bread, salami, and charred pestom — the salami mixture traditionally cooked and tasted before it goes into the casing

Strachì e erdüre agrodólze
Farm-style cheese served with pickled seasonal vegetables

WINE PAIRING
Ca dei Frati Rosato

PRIM

Casonsèi al botér e sàlvia
Casoncelli alla bresciana
Hand-stuffed pasta, finished simply with butter and sage

WINE PAIRING
Ca dei Frati Lugana (Trebbiano)

SECÓND

Mànz a l'oí, polénta e còste
Beef slow-braised in olive oil (Rovato style), buckwheat polenta, braised silverbeet

WINE PAIRING
Ca dei Frati Ronchedone Rosso

DOLS

Türta de röze col sìgol
Rolled sweet yeasted cake, served with warm wine must sauce

Salàm de ciocolàda
Chocolate "salame"

Sbrisulùna
Almond and polenta cake

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