

Destination Geneva National
FOOD & WINE
FESTIVAL

Toasting Terlato *Menu*

Grazing Table

a curated selection of imported cheeses, italian charcuterie,
grilled vegetables, marinated antipasti, crostini, focaccia,
and seasonal accompaniments

Small Bites Table

Whipped Ricotta Crostini

lemon-whipped ricotta, roasted cherry tomato,
basil oil, sea salt, grilled crostini

Roman Suppli

crispy arborio rice croquettes filled with mozzarella
served with san marzano sugo, basil oil, parmigiano

Pasta Wheel Station

chef attended - prepared to order

Truffle Cream Tagliatelle

fresh pasta flambéed in a Parmigiano-Reggiano wheel
finished with black truffle cream and cracked pepper

Stone Fired Pizza Station

chef attended - fired over stone, served rustic-style

Spicy Soppressata & Hot Honey Pizza

san marzano sauce, mozzarella, spicy soppressata,
hot honey, basil

Dessert

Limoncello Panna Cotta

limoncello infused panna cotta, candied lemon