



Calici di Stelle®

“Wine & Stars”
Saturday, 10th August 2024



PROGRAM

08:00 pm Arrive at the restaurant “La Veduta”

APERITIF BUFFET

- Corner of hanged caciocavallo cheese
- Hand sliced ham of Salumificio
- Hand-made mozzarella

Enjoy jazz music under the stars with **“Musiz Zone Quartet”**

Participate in wine trivia contest. The first three winners will receive a **Magnum bottle of Taurasi Opera Mia 2017!**

“Wine of the Stars”:

Aperitif with **“Oro Spumante”** e **“Or’Osè”**
“Refiano” Fiano di Avellino Docg 2023
“Vigna Santa Vara” Irpinia Falanghina DOC 2021
“Grancare” Greco di Tufo Riserva DOCG 2022
“Chicco d’Oro” Passito Campania Igt 2020
“Cerri Merry” Vino aromatizzato

Cost All-inclusive

Adult 75 euro
 Child 30 euro (First Course, Second Course, and Dessert)

TASTING MENU

Starter

Octopus with Catalan salad

First course

Lemon Risotto, Cetara’s anchovies and burrata cream

Second course

Crusted Tuna with raspberry mayonnaise and black fig of San Mango

Dessert

Mango Cheesecake

WALKING THROUGH THE FARMYARD

- **Ice cream counter** from Gelateria AlohaWarm
- Taste of **hot nougat** from “Dolciterre”
- Taste of **“strawberries and chocolate”** of the farm Le Rosse di Bosco

Cigar Corner by the Club Degli Amici del Sigaro Toscano

Menus for children and for special dietary needs are available upon prior request.
 Disabled access guaranteed
 Pet friendly

FOR INFO AND RESERVATION

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