

World terre sicilia igt —‘vitello tonnato’, tuna sauce, puffed

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World Week of Italian Cuisine? is a global event in its second edition?, which last year was celebrated ? in 105 ? countries with more than 1000 events??. To celebrate the occasion, Sample Food Event arranged for a sophisticated get together with stellar line up of Italian chefs joining forces to produce a cocktail menu showcasing regional cuisine from across Italy at the opening party of this Sydney Italian Festival. The Italy on a Spoon event brought together seasonal fare matched with fine Italian wines and kicked off the week-long festival being celebrated in restaurants, cooking schools and specialty stores throughout the city. Hosted by the Italian Trade Agency, Sydney Italian Week will be held from Monday November 20th to Sunday November 26th and kicked off with Italy on a Spoon at Doltone House with a splendid cocktail party. The mouth-watering menu included: Sardine ' Involentino' calabrian style, n'duja, liquorice reductionBy Chef Sandro Isabella of Sale Pepe BrookvalePaired with Sensi " Collezione" Nero d'Avola Terre Sicilia IGT—' Vitello tonnato', tuna sauce, puffed rice, raspberryBy Chef Andrea Tranchero, Barilla AustraliaPaired with Sensi " Filo Grigio" Pinot Grigio Terre sicilia IGT—Monkfish ' potacchio' styleBy Fabio Dupretti, Unico RistorantePaired with Sensi Mandriano Vermentino Maremma DOC—Rigatoni ' alla vaccinara', oxtail ragu, cocoa, raisin, pine nuts, pecorinoBy Michele Liasio, Oliveto Ristorante & BarPaired with Sensi Mandriano Sangiovese Maremma DOC—Saffron Risotto ' alla milanese' with veal ossobuco, gremolataBy Luca Ciano, Chef Consultant & ProducerPaired with Sensi Mandriano Sangiovese Maremma DOC—Pasteria NapoletanaBy Salvatore D'Altiero, Ristorante Isola D'IschiaPaired with Sensi Vin Santo del Chianti DOCG—Cassata gelatoBy Laura Nobile, Alpino GelatoThe he creations of

Andrea Tranchero from Barilla Australia, Michele Laiso from Oliveto Restaurant & Bar, Salvatore D'Alterio from Ristorante Isola D'Ischia, Fabio Dupretti from Ristorante Unico, Laura Nobile from ' Alpino Gelato and Luca Ciano, who produces his own Italian sauce range, could be sampled in an ambience that was infused with the essence of Italian hospitality: Authentic cuisine with fresh produce, the region's local wines and welcoming, immersive gastronomy.