



Villa Sassa

DINNER WITH WINE TASTING

IN COLLABORATION WITH



AGRILORO

Premium Swiss wines since 1981

Wednesday, 18 February



Villa Sassa

Chef's Amuse-Bouches

Marcperler Pas Dose' (Traditional Method Sparkling Wine, Pas Dosé)

Marinated salmon, cauliflower, almonds and kumquat

*Granito DOC (Chardonnay, Semillon,
Pinot Grigio, Pinot Bianco, Viognier, Johanniter)*

Fresh pasta caramelle with braised suckling pig and Savoy cabbage
Sottobosco DOC (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot)

Twice-cooked lamb

Riserva La Prella DOC (Merlot Riserva)

Banana dessert

Millefiori IGT (Sweet wine)

Chf 140.- p.p.

For information and reservations:
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