

Destination Geneva National
FOOD & WINE
FESTIVAL

Toasting Terlato *Menu*

AN ITALIAN GARDEN CELEBRATION

Grazing Table

Curated Selection

imported italian cheeses, aged parmigiano-reggiano, prosciutto di parma, soppressata, marinated olives, grilled artichokes, roasted peppers, focaccia, crostini, seasonal antipasti, olive tapenade, fig preserves, toasted nuts

Small Plates

Sunday Gravy Meatball

hand-rolled beef & pork meatball, whipped ricotta, slow-simmered san marzano tomato, fresh basil, shaved parmigiano-reggiano

Pesto Burrata Bruschetta

charred rustic bread, creamy burrata, genovese pesto, blistered cherry tomatoes, toasted pine nuts, aged balsamic

Pasta Wheel Station

Chef Attended Parmigiano-Reggiano Experience

Black Truffle Tagliatelle

fresh tagliatelle tossed inside the wheel, black truffle cream, cracked pepper

Cacio e Pepe Rigatoni

toasted black pepper, pecorino, aged parmigiano, silky butter emulsion

Neapolitan Pizza Station

Siciliana

san marzano tomato, fresh mozzarella, anchovy, capers, castelvetrano olives, oregano, chili flakes

Diavola

tomato, fresh mozzarella, calabrian salami, chili oil

Prosciutto e Rucola

tomato, mozzarella, prosciutto, arugula, shaved parmigiano

Dessert

Deconstructed Cannoli Cup

whipped sweet ricotta, dark chocolate chips, candied orange zest, pistachio crumble, crisp cannoli shards