

# PLANETA

Join Alessio Planeta of the dynamic & exciting  
award winning Sicilian winery "la Planeta"

Monday 23rd of July 2008

## Degustazione

A glass of XXXXXXXXX upon Arrival with canapes

### Uno

#### Gnocchi con Sepia Brasato

house made gnocchi with squid ink & braised cuttlefish

*JAMES INSERT WINE HERE PLEASE, THIS IS NOT THE COLOUR IM USING FOR WINE  
BTW ;)*

### Due

#### Tonno ala griglia e caviale siciliano

blue fin line caught Tuna with Sicilian poor mans caviar & bean puree

*JAMES INSERT WINE HERE PLEASE*

### Tre

#### Capretto Brasato

oven braised baby goat on farroto with diced winter vegetables

*JAMES INSERT WINE HERE PLEASE*

### Quattro

#### Cassata alla Siciliana

traditional sicilian sponge, ricotta & dried fruit

*JAMES INSERT WINE HERE PLEASE*

### Cinque

#### Formaggi

A selection of two served with condiments:

Canestrato - cows & goats milk cheese hard pressed from Agrigento, Sicily

Ragusano - cows milk semi hard cheese from Syracuse Sicily

*JAMES INSERT WINE HERE PLEASE*

5 Courses with a glass of champagne upon arrival

Italian wines to match each course

\$175 pp all inclusive

[www.auge.com.au](http://www.auge.com.au)

[www.planeta.it/eng/home](http://www.planeta.it/eng/home)

[www.vinobyauge.blogspot.com](http://www.vinobyauge.blogspot.com)