



Il Gusto del Buono



The real flavours of the Italian tradition

To celebrate “the week of Italian Cuisine in the World”, the Embassy of Italy in Wellington is supporting italian businesses based in New Zealand with a nationwide event “The extraordinary Italian Taste”.

As part of this initiative the historic Nelson Club Italia welcomes four local italian businesses showcasing the real flavours of the italian tradition.

Cristina from D'vine will take you on a journey from the top to the bottom of the 'Italian boot'. D'Vine mission is to produce and promote REAL FOOD combining traditional Italian flavours and methods with delicious New Zealand elements.

Flavio and Flavia from Viavio will make you feel in Italy letting you tasting some of the most popular artisan cheeses.

Raffaello, our local “showman” as acclaimed on “My restaurant rules” TVNZ programme, will introduce two italian wines from Babagatto’s wine cellar, matching the evening menu.

Yuri, owner of Gelato Roma, will introduce his artisan gelato as “dulcis in fundo” of this enjoyable and informative evening. “The authentic taste of Italy - the natural goodness of NZ” is the philosophy behind this Nelson based company, willing to spread authentic artisan gelato love throughout New Zealand.

21st November 6pm

Club Italia, Tickets:

70 \$ per person - 65 \$ Club Italia members

The price includes: antipasto, primo, secondo e gelato, 2 wine glasses.

Booking essential by 14th November: info@viavio.co.nz or 021554619



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Antipasto:

Italian antipasto is the icebreaker of an Italian dinner. A way to share local produce; to feel part of the community, to be welcomed inside the family. Traditional antipasto is a mix of cheeses, breads and cured meats, each single bite is the best excuse to introduce yourself into the Italian spirit.

Primi:

Italy is a creative Country due to the different cultural influences and produce.

A trio of pasta, each one representing totally separate regions:

Spatzle is a traditional pasta dish from Northern Italy where the German influence is still very strong. Light and fluffy, simple but tasty, this pasta is one of the most popular choices during a sky holiday.

Tortellini is Bologna on a plate: a tiny explosion of flavour served in the traditional cappone stock. With a romantic story behind its origin this dish is so important for our city, that is protected by a registered recipe at the Chamber of Commerce.

Parmigiana di melanzane is the Queen of the South: all the best produce united to celebrate summer season; it depicts the flavours and the colours of the Italian Costiera.

Secondi:

No salsicce ... no party! What an excellent dish: fun, tasty, adaptable and extraordinary in its simplicity. We will serve it dressed with one of the longest traditional produce of Italy: Mr. Balsamic Vinegar.

Back again into the center of the Country, to conclude our savoury tour before to dive into the perfect dessert, zucchini ripiene is the comfort winter food, to be enjoyed surrounded by family and friends: Italian spirit on a plate!

Dolce:

Tiramisu' and chocolate Italian gelato will be the final call for your taste buds.

Wine:

White: Dianthà, white from Sicily (grape: grillo, malvasia)

Red: Langhe Nebbiolo, a classic from the Piemonte region (grape: nebbiolo).



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