



# Artisan Pairings

## Italian Cheeses & Breads

30 January 2025, 18:30

### Prosecco Reception

A taste of the Italian's warmest hospitality with a superior Prosecco and Italian charcuterie

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### Mozzarella in Carrozza

Golden-crispy bread filled with creamy mozzarella and savoury ham, served with a refreshing mini salad of tomato, onions, balsamic vinegar, olive oil, and oregano. Originating in Southern Italy, this dish was created to make use of leftover mozzarella and bread. Its name, meaning "mozzarella in a carriage," reflects its crispy, golden exterior that encases the cheese.

Wine pairing: Soave, 2021 – Giovanni Tessari (Veneto, Italy)

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### Piadina Romagnola con Pecorino Fuso e Prosciutto

A soft, traditional flatbread from Romagna, filled with melted Pecorino cheese and thinly sliced Parma ham. From the Romagna region of Italy, the piadina dates back to ancient times as a staple bread of farmers. Today, it's celebrated as a street food delicacy filled with regional ingredients.

Wine pairing: Lambrusco "MilleNovecentoVentotto" – Cavicchioli (Emilia Romagna, Italy)

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### Focaccia di Recco

A Ligurian speciality made of ultra-thin focaccia layers filled with creamy, melted stracchino cheese. Paired with a side of pesto Genovese dip. Hailing from Recco in Liguria, this dish has been a local speciality for centuries.

Wine pairing: Verdicchio di Matelica San Vito, 2022 – Lamelia (Matelica, Italy);

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### Pane Carasau with Fiore Sardo and Honey

Pane carasau, also known as "music paper bread," originates from Sardinian shepherds who needed long-lasting food for their journeys. Paired with Fiore Sardo cheese and honey, it reflects the island's pastoral traditions.

Wine pairing: Susumaniello Rosato IGP, 2023 – Masca del Tacco (Puglia, Italy)