

MENU CNO – GAIA, Hong Kong

Chef **Paolo Monti** and his Guest Master Chef **Cesare Casella**

(Salumeria Rosi, New York) present

Tracciabilità e alta qualità dell'olio extravergine d'oliva italiano

High quality and traceability of the Italian Extra Virgin Olive Oil

Lunch, Friday November 5, 2010

Gaia Restaurant

Fett'unta all'olio novello Terre del Sole con pomodoro, cipolla e basilico

Tuscan bread with fresh tomato, red onion, basil and

Terre del Sole Capo freshly pressed extra virgin olive oil

Pignoletto Superiore Isola NV

La zuppa bastarda

The bastard soup (Cesare's beans soup slowly braised with cured pork collar meat

drizzled with freshly pressed Colli Etruschi extra virgin olive oil

Pinot Grigio Valentin Paladin, 2009

Tagliata di scottona al sale grosso e olio novo

Tuscan beef steak with freshly pressed Aprutino pescarese PDO

extra virgin olive oil and rock salt

Primitivo di Manduria Cervaregia 2007

Torta di casa con olio del garda e mantecato all'olio di Onano

Extra Virgin Olive Oil (OP) home made pound cake accompanied
with Capo extra virgin olive oil gelato

Albana di Romagna Passito, 2006