



16TH OCTOBER 2018

TRUFFLE EVENING
AT PALAZZO PANDOLFINI

THE LUXURY OF LANDSCAPE

THE GUICCIARDINI STROZZI FAMILY AND THEIR WINERY

Dating back to 994 AD, the Cusona estate spreads over 530 hectares and is situated amongst the Tuscan hills nearby San Gimignano (known as the medieval Manhattan). Throughout the centuries, the political and economic weight of the Strozzi and Guicciardini families, has influenced the history of Tuscany, Italy and Europe. Francesco Guicciardini, for whom Niccolò Machiavelli started his political career as secretary, became a prominent political figure, acting as Governor of the Papal States as well as being a philosopher and historian. The Strozzi were powerful bankers, heads of State and mercenary commanders. As direct rivals of the Medici, they were banned from Florence following the rise to power of Cosimo dei Medici. Nevertheless they increased their enormous

wealth elsewhere, which enabled Filippo Strozzi, once back from exile, to build the magnificent Palazzo Strozzi in Florence. Piero Strozzi was Marshal of France and commanding officer of the French troops. His bust is displayed in Gallery of Battles in Versailles. During the XVII century the descendants of the Guicciardini Strozzi family were united in marriage in London to the Marlborough's, the family of Sir Winston Churchill. Amongst the illustrious ancestors a special mention should be given to Lisa Gherardini del Giocondo, otherwise known as La Gioconda, painted by Leonardo da Vinci. The current members of the family are the 15th generation of descendants of Mona Lisa.

————— FIRST COURSE —————

*Flan di Parmigiano Reggiano 36 mesi con spuma di funghi porcini
di Borgotaro e tartufo*

DA ABBINARE A:

Vernaccia di S.Giminiano Titolato DOCG 2017

Fresh porcini are most popularly known to grow in European forests under conifer trees, but they can be found in North America. The French call them cèpes, the Germans call them 'steinpilz' or 'herrenpilz,' and the Russians call them 'belyi grib.' The word 'porcini' actually means 'little pig' in Italian.

The ancient Romans called them hog mushrooms.

Pigs were overly fond of them as a food source (then and now).

*'Every year come September, the price of mushrooms
drops and I stock up on porcini.'*

- famed Italian food writer Pellegrino Artusi wrote more than a century ago in his 1891 book, *Science in the Kitchen and the Art of Eating Well*

Amongst the best known labels is the Vernaccia di San Gimignano, which was produced for the first time by the winery in 1200 and exalted by Dante, Michelangelo and Boccaccio. The Medici Court enjoyed the Vernaccia and also use to send it to the Pope (and the first bottling of Vernaccia in a 'bordolese' bottle was made by prince's father in 1933).

———— SECOND COURSE ————

Tagliolini di pasta fresca al burro di Malaga, pepe nero di Penja e tartufo

DA ABBINARE A:

Vernaccia Riserva di S.Gimignano DOCG 2016

Considered the only way to have the new truffles of the season this second course is simple and delicately rich, perfectly paired with the complexity of the Vernaccia Riserva and so captured by Michelangelo below.

'And we visited the noble, highly situated and towered town of beautiful San Gimignano. The town has long and wide streets, surmounting a hill embracing other hills, with very high towers and a bell tower which is a possible hundred ells in height'... 'But the citizens always wage war with their treacherous Vernaccia which they offer to anyone who arrives there that kisses, licks, bites and stings'.

- Written by Michelangelo Buonarroti Jr. in L'Aione (1643)
following a pleasant experience:

————— THIRD COURSE —————

*Cubo di fassona Piemontese al carbone di vite con soffione di patate
Puntarelle, alici di Cetara e ciliegie nere*

DA ABBINARE A:

*Millanni IGT Toscana Rosso – Supertuscan 2012 – Produced to mark
the 1000 year anniversary of the winery, this is made with a mix
of Sangiovese, Cabernet Sauvignon & Merlot*

The joys of puntarelle - part of the chicory family: they are the youngest sprouts of cicoria di Catalogna.

They represent a seasonal classic in Italian cuisine and the poet Gioacchino Belli speak glowingly about them in an 831 sonnet.

The main features are undoubtedly the typical bitter flavor and crunchy texture.

Rich in vitamins and minerals, they typically come as a stunning side dish with an anchovy vinaigrette or in this case, uniquely paired with anchovies to bring out the umami of this exceptional and renowned beef.

————— DOLCE —————

Tortina di mele calda

è

3 palline di gelato alla crema dell'Antica Gelateria Vivoli nella cialdina di

DA ABBINARE A:

Vin Santo di S. Gimignano DOC 2007

The oldest Gelateria in Florence, this gelato is prized amongst Florentines, and is the ONLY gelato to serve at any local Florentine table of any repute. Uniquely paired with white truffle and a warm apple pie this is a dessert of pure decadence.

————— FINGER FREDDI —————

blinis al salmone, crema al lime e aneto
piccolo formaggio tartufato con pomodorino confit
crackers di brisè con robiola e finocchiona

————— FINGER CALDI —————

Gnocco di patate con cuore morbido al gorgonzola
Pacchero croccante con baccalà mantecato
Code di gambero avvolte nel lardo di colonnata
Mini quiche alle zucchine
Anelli di pasta sfoglia con salsiccia di cinta stracchino e lime fresco

————— LE FRITTURE —————

Cubi di parmigiano reggiano alla cannella

Zucca gialla

Arancini di riso al tartufo

Polpettine di trippa alla forentina

Carciofi