

# RISO E VINO

5th May to 18th May

## Riso e Vino

celebrates Italian rice dishes and wine pairings. Using Carnaroli rice, we create diverse dishes like Risotto alla Milanese and Risotto ai Funghi, each telling a story of local ingredients and traditions.

Wine enhances these dishes, with perfect pairings from crisp whites to full-bodied reds.

Our curated menus offer a sensory adventure, guided by passionate chefs and sommeliers.

Welcome to Riso e Vino, where the story of rice and wine leaves a lasting impression.

## RISOTTO AI PISELLI, ANATRA, RAVANELLO

Carnaroli rice, green peas, confit duck, sauteed radish

## Featured wine

GRACI, “ARCURIA” – ETNA ROSSO, 2021

Grape variety: Nerello Mascalese

480



@GrissiniHK

Artwork by @hkeurbanwarrior for Grissini