

White Asparagus Season

From Bassano, Italy D.O.P

The white asparagus of Bassano is a highly prized vegetable is grown in the Veneto region, including in the area of Bassano del Grappa.

The story of the vegetable is accidental; in the 1500's Bassano was hit with a hailstorm destroying the asparagus crop, forcing the farmers to harvest the part underground.

Its white color due to the lack of sunlight, the farmer was astounded to find how tasty and tender it was and began to cultivate it underground.

White asparagus is considered a rare delicacy in the culinary world and is so prized in parts of Europe that the harvest season spawns large-scale festivals.

The asparagus festivals in Italy and particularly in province of Treviso

Each portion is 250 grams

CLASSIC

Poached White Asparagus
Served With Clear Butter and Hollandaise Sauce

29.-

SOUP

Thick Creamy White Asparagus Soup, Avruga Caviar

20.-

PASTA

Homemade "Fettuccine" Pasta
With 2 Years Aged Parmigiano, White Asparagus Sauce

29.-

COATED

Hot White Asparagus Coated With Freshly Grated Parmigiano, Hollandaise Sauce

29.-

ROASTED

Roasted White Asparagus In Black Truffle Sauce

29.-

BAKED

Coated White Asparagus With Smoked Pancetta Bacon,
Red Wine Reduction

29.-

All prices are subject to 10% service charge and the prevailing taxes.