



WORLD WEEK OF  
ITALIAN CUISINE

#ItalianTaste



ITALIAN CHAMBER OF COMMERCE AND INDUSTRY  
in australia inc.

with the patronage of:



Embassy of Italy  
Canberra



**MOLTO** ITALIAN *featured Menu*



Entree

W.A. Polpo, served with pomegranate seeds and orange with a fresh fennel and rocket salad.

Pasta

Handmade Agnolotti di Ricotta, with Parmigiano Reggiano and nutmeg served with sage and butter sauce with almond.

Secondi

Arrosto di Agnello (Lamb shoulder) served with smashed kipfler potatoes and fried Brussel sprouts.

OR

Pesce del giorno (fish of the day) Cauliflower puree, sauteed silverbeet

Dessert

Nonna's Tiramisu'

or

Bonnet alla Piemontese baked

chocolate custard, amaretto gelato, caramel sauce

\$125 food only, \$165 each course is paired with a glass of quality wine



A special dinner for the Italian Cuisine Week in the World 2020:

AT

**MOLTO**  
ITALIAN

WHEN 26 November 2020

WHERE 155/43 Eastlake Parade,  
Canberra ACT 2604



For bookings click [HERE](#) or  
call the restaurant at (02) 6140 7039

**Celebrate 2020 Artusi's bicentenary!!**



iitaly.org

*Two hundred years have passed since the birth of **Pellegrino Artusi**, and nearly a hundred and thirty since the first edition of his masterpiece, the very **first cookbook on Italian Cuisine** he worked on for twenty years. This anniversary concerns the history of an entire country and its cultural identity. In fact, Artusi wanted to give a highly personal contribution to a newly united Italy with his cookbook *La Scienza in cucina e l'Arte di mangiar bene* (Science in the Kitchen and Art of eating well).*