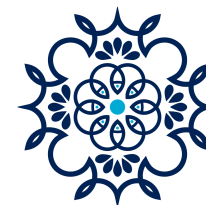


THANK YOU TO OUR SPONSORS
FOR THEIR GENEROUS SUPPORT:



AMALFI
RISTORANTE ITALIANO & BAR

3RD

TERZO ANNIVERSARIO!

WHITE TRUFFLE DINNER

WEDNESDAY, NOVEMBER 1, 2017

PROCEEDS FROM THE WHITE TRUFFLE AUCTION
WILL BENEFIT HOUSTON CHILDREN'S CHARITY.



*Truly, I hope you will join Lisì `a and I, as we honor and thank **you**. We truly appreciate all of you -- who have supported us these three years and have seen from day one the effort, dedication, and passion of my staff, my wife, and myself. We are proud to be part of this community and determined to make your experience at Amalfi ever better as we celebrate many more years with you! –Chef Giancarlo*

PRESENTED BY OWNERS
CHEF GIANCARLO & LISA FERRARA

APERITIVO

STUZZICHINI AL TARTUFO BIANCO

Chef Giancarlo's creation of an assortment of white truffle appetizers

Wine Pairing: Prosecco Brut by Nino Franco

ANTIPASTO

CAPELANTE IN PADELLA CON CREMA DI ZUCCA E TARTUFO BIANCO

Sea diver scallops pan-seared in olive oil and sea salt, served with butternut squash mousse, pioppini mushrooms and shavings of white truffle

Wine Pairing: 2014 L'Amore delle Api Fiano by I Pentri

PRIMO PIATTO

AGNOLINI DEL'PLIN BURRO SALVIA E SUGO D'ARROSTO AL TARTUFO BIANCO

Homemade ravioli stuffed with braised beef, truffle cream and aromatic herbs, served with butter, sage and roast beef sauce, and shavings of white truffle

Wine Pairing: 2012 Montepulciano d'Abruzzo Riserva by La Quercia

INTERMEZZO

CESTINO DI SFOGLIA CON ANATRA CONFIT BURRATA UOVO DI QUAGLIA E TARTUFO BIANCO

Puff pastry mini tart filled with duck confit and truffled burrata topped with quail egg, Parmesan cheese foam and shavings of white truffle

Wine Pairing: 2011 Brusco dei Barbi Sangiovese by Fattoria dei Barbi

SECONDO PIATTO

SPALLA DI MAIALE IBERICO "PRESA" ARROSTITA CON PORCINI E TARTUFO BIANCO

Acorn Seekers, Texas raised, Ibericus pork shoulder "Presa", roasted with sea salt and aromatic herbs, served with braised porcini mushrooms, caramelized onions and shavings of white truffle

Wine Pairing: 2011 Nubiola Barbaresco by Pelissero

DOLCE

TARTUFO GELATO AL CIOCCOLATO NOCCIOLA E AMARENE

Truffle-shaped chocolate and hazelnut gelato dusted with brute cocoa and served with sour cherry sauce and white truffle almond praline

Wine Pairing: 2014 Brachetto d'Aqui Pineto by Marengo