

Enjoy a Traditional Italian Dinner with Chef Cristian Borchì at SorrentinaByFoodhall

National, May 2019: *A sensational four-hands dining experience created by the talented duo of guest chef Cristian Borchì and Sorrentina's own Executive Chef Aabhas Mehrotra.*

Cristian Borchì, Chef-Owner of the restaurants Locanda L'Antica Porta di Levante and Passaquai in Tuscany, will be in-residence at Sorrentina by Foodhall from May 6-9, 2019, for a series of special dinners that will showcase classic Italian dishes.

In tandem with Sorrentina's Executive Chef Aabhas Mehrotra, Chef Cristian will treat diners to a family-style Italian feast, served on communal tables. Guests will begin the evening with Prosecco and a Chef's platter of pre-dinner snacks that will include a selection of cheeses, olives, Parma ham-wrapped melon, pizza frita with carrettiera sauce, zucchini guacamole and house-made breads; followed by a five-course, sit-down dinner.

Diners will enjoy **Stuzzichini** (or antipasti) such as *Tuscan-Style Chicken Liver Roulade* or *Tuscan-Style Chickpeas*, served with saffron bread and truffle-scented walnuts; *Tortello Casentino*, a filled pasta, pan-seared and served with *Carrettiera* (spicy tomato) sauce; and *Fiori di Zucca*, zucchini flowers with ricotta (non-vegetarians can enjoy the same dish with squid).

Guests will then move on to the **Primi** (or pasta) course which will offer *Pasta e Fagioli* for the vegetarians, with cannelloni beans, red onions and sage; or *Pecorino Ravioli* for the non-vegetarians, with scallops, barlotti beans and pecorino cheese.

The **Secondi** (main) course features *Porchetta*, pork roulade with chicken breast stuffing, Salmoriglio (Sicilian) sauce and jus; or *Vegetable Terrine*, with summer vegetables and ricotta. An array of side dishes is also available, such as saffron risotto; roasted cauliflower; pan-seared asparagus; and braised cabbage.

A **Palate Cleanser** of refreshing *Orangecello Sorbet* will be followed by a sweet ending to the meal with **Dolce** such as *Italian 'Peach Cookies'*, peach-shaped biscuit, chocolate custard, and Alkermes liqueur; and *Chestnut Cake*, served with fresh chestnuts and Florentine cream.

The meal is priced at Rs. 3000 per head, plus taxes. Also a certified Sommelier, Chef Cristian will offer paired wines with each course, for diners who would prefer wines with their meal. The dinner with paired wines is priced at Rs. 5200 per head, plus taxes.

For inquiries or reservations, guests may call +91-22-26065370 or log on to Scootsy for more details on how to book.

About 'Sorrentina by Foodhall':

'Sorrentina by Foodhall,' the gourmet superstore's first-ever restaurant, is situated in their new Bandra outlet. Named after the South Italian town of Sorrento, a picturesque coastal town in Southern Italy, Sorrentina is known for its diverse range of modern Italian cuisine,

rooted in tradition. The ingredient-driven menu plays with flavours and technique, almost creating poetry on a plate. Hand-rolled pasta and hand-stretched pizza, rich & creamy Affogato, house-made Gelato and spongy, coffee-soaked layers of Tiramisu are just some of the signature dishes at Sorrentina to look forward to.

Address: Sorrentina by Foodhall, Second Floor, Foodhall@Linking Road, Plot No.106, Linking Rd, Santacruz West, Mumbai, Maharashtra 400054

Timings for the Dinners: 8:00 pm on Monday, May 6; Wednesday, May 8; and Thursday May 9, 2019.