

Sorrentina by Foodhall Celebrates its One-Year Anniversary with the return of Chef Cristian Borchi

A week-long celebration marks the first birthday of the gourmet superstore's fine-dining Italian restaurant

National, 25th November 2019: Sorrentina by Foodhall, the gourmet superstore's first foray into the fine-dining space, celebrates its one-year anniversary this month. To mark the occasion, Cristian Borchi, Chef-Owner of the restaurants Locanda L'Antica Porta di Levante and Passaquai in Tuscany, will be in-residence at Sorrentina by Foodhall from November 25-30, for a series of special dinners and workshops, that will showcase classic Italian dishes.

From November 25-30, 2019, Chef Cristian will offer a **special a la carte menu** to diners at Sorrentina. This will offer options like *Zuppe di Zucca Arrosto*, a soup with browned leeks, balsamic, and Parmesan croutons; *Kudo Millet Frittelle* (Italian fritters or pancakes) with brown butter and dried porcini mushroom; *Chickpea Sausages* with rustic potatoes and aged olive oil; *Chioccioloni*, a white pasta stuffed with prawn and ricotta, served with lemon zest and oven-dried tomatoes; and for dessert, *Necci*, Nutella-stuffed buckwheat crepes with caramelized hazelnut.

On November 26, 2019, at 5pm, Chef Cristian will guide foodies through a one-of-its-kind **Truffle Masterclass** at Foodhall's Vama store. A number of dishes will be demonstrated, such as *Truffled Gnoccho Frito*, potato and truffle gnocchi served with goat's cheese puree; *Hand-Cut Truffled Fettucine*, fettucine with butter Parmesan emulsion and black truffle; *Cacio Truffle Agnolotti*, a cheese and truffle mixture that Chef will prepare, while talking about the different shapes of stuffed pasta; and *Cauli and Parmegiana Risotto with Fresh Truffle and Hazelnut*. Interested patrons can book a spot via this link: <https://insider.in/cooking-with-truffles-nov20-2019/event>

On November 27, 2019, at 6pm, Chef Cristian will conduct a fun and interactive **Foodhall Market Tour**, where he will take guests on a store tour, selecting his favourite products from each section. The tour will conclude with a cooking class at the Foodhall Cookery Studio, where Chef will prepare dishes from the ingredients in his shopping cart.

On November 29, 2019, Chef will whip up a decadent, five-course pasta menu, paired with wines by Gargi Kothari of Magic Cellars. The dinner will begin with *Black Pepper Pici Cacio Pepe* with lime zest; followed by *Ravioli with Braised Cabbage and Kale* filled with Pekinese sauce (vegetarian) or Pekinese duck. The third course will be a *Classic Tagliolini with Tomato Sauce*; after which diners can enjoy *Paccheri*, a tube-pasta filled with burrata for the vegetarians, or herbed prawns. The last course will feature *Sweet Spaghetti Frittelle* (fritters). Each course will be paired with fine Italian wines. Those who wish to reserve seats at this dinner can do so via this link: <https://insider.in/buon-appetito-a-5course-pasta-extravaganza-nov30-2019/event>

For inquiries or reservations, guests may also call +91-22-26065370 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.

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