

**BALADIN BEER DEGUSTATION  
DINNER AT  
GRAPPA RISTORANTE E BAR**  
\$120 PER PERSON

~STUZZICHINI~

Salumi Plate: Campisi capocollo, fennel salami, Carolina Reaper salami, Tajima wagyu bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, house made pickles

BEER: "Nora" Spice Beer

Pizza, mozzarella, tomato, Pino's 'Nduja Calabrese, tomato, eggplant, capsicum, ricotta salata, basil

BEER: Baladin "Nazionale" Blonde Ale

~PRIMI~

King fish tartare, calabrian extra virgin olive oil, shallots, fermented chilli, finger lime

BEER: Baladin "Wayan" Saison Beer

~PASTA~

Ravioli filled with ricotta, parmigiano, balsamic

BEER: Baladin "Mielika" Honey Beer

~SECONDI~

Braised baby goat, chicory, garlic, chilli

BEER: Baladin "Metodo Classico" Bière de Champagne

~DOLCI~

Tiramisu

BEER: Baladin "Xyauyù Barrel" 2014 Wood Aged Beer