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# ITALIAN LOVE LETTER

**Mon, May 21, 2018**

7:00 PM

The Beard House

Member Price: \$135

Public Price: \$175

Phone: 212.627.2308

**Cancellation and Food Allergy Policy**



Fabrizio Facchini

## **Fabrizio Facchini**

Taverna Novo, Saratoga Springs, NY; and Antico Borgo Hotel, Arcevia, Marche, Italy

## **Samira Oumousa**

Taverna Novo, Saratoga Springs, NY; and Antico Borgo Hotel, Arcevia, Marche, Italy

## **Jeffrey Novo**

Taverna Novo, Saratoga Springs, NY

## **Patricia Novo**

Taverna Novo, Saratoga Springs, NY

When they're not busy running their boutique hotel in the idyllic Italian hillside of Arcevia, husband-and-wife team Fabrizio Facchini and Samira Oumousa are pleasing American palates at neighborhood gem Taverna Novo in Saratoga Springs. For this elegant spring dinner, the duo will join the eatery's owners Jeffrey and Patricia Novo for an exploration of exceptional regional Italian ingredients from the toe to the top of the Boot.

**[Click here to see photos from this event.](#)**

## **Menu**

### **Hors d'Oeuvre**

Bergamot Mousse with Shrimp, Lobster, Octopus, and Strawberry and Raspberry Syrup–Pickled Rhubarb

Foie Gras Wafer Biscuits with Piedmontese Nut Praline, Balsamic Reduction, and Cervia Sea Salt

Miniature Wagyu Beef Burgers with 24-Month-Aged Parmesan Cream, Sundried-and-Roasted Tomato Ketchup, Field Herbs, Wasabi–Dijon Vinaigrette, and Red Onion Confit on Charcoal Buns

*Montesel Conegliano Valdobbiadene Extra Dry Prosecco NV*

### **Dinner**

Burrata di Andria Crostino with White Anchovy, Tomato Confit, Pickled Red Onions, and Raspberry Dust

*Casata Monfort Pinot Grigio Rosé 2017*

Lobster with L'Aquila Saffron Risotto and Sicilian Bronte Pistachio Pesto

*Nifo Falanghina Del Sannio 2016*

*Umbria il Tartufo > Braised Veal and Norcia Black Truffle–Stuffed Potato Ravioli with Truffle, Hazelnut, Veal, and Foie Gras Cream Sauce; Lime Zest; and Shaved Truffles*

*Torti Gemma Rossa Oltrepó Pavese Pinot Nero 2014*

*Wood Oven–Fired Hudson Valley Porchetta with Roasted Potatoes and Sautéed Vegetables*

*Famiglia Losi Querciavalle Chianti Classico Riserva 2011*

*Zuppa Inglese Revisited*

*Special thanks to Garry Tornberg and Tricana Imports for generously donating wines for this event.*

Tickets to events held at the James Beard House cover the cost of food and a unique dining experience. Dinners are prepared by culinary masters from all regions of the United States and around the world. All alcoholic beverages are provided on a complimentary basis and are not included in the ticket price.

## **Related Info**

[Taverna Novo](#)

[Antico Borgo Hotel](#)

[Elle Cook For You](#)

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