



## Unique Northern Italian beer, good cheer, and a matching menu from Alessandro Pavoni

Italy is experiencing a revolution... of beer! But not just any beer: small, craft, boutique, unique, exciting and delicious beers!

Alessandro Pavoni and the Spiedo team are excited to be joining forces with ExperienceIT to bring you a selection of these exciting beers from the north of Italy matched with carefully chosen dishes from Spiedo's northern Italian selection.

ExperienceIT is Kerrie Abba's brainchild – a local Manly girl who for the past 4 years has been living in Barolo Piemonte. Recently following her passion for wine and the current popular artisan beers she has started to import from small producers in the area into Australia. She's coming to Australia to speak about this passion and make these beers available here for the first time.

Kerrie's passion for all things truly Italian matches Alessandro's, and her beer principles are similar to those of Alessandro in his kitchen. They both advocate slow food principles, source products for the quality, taste and local knowledge, and in Kerrie's words it is all about "PASSION, STYLE, QUALITY, TASTES...BLOODY GOOD...SUMS IT UP!"

Spiedo is hosting a special dinner on **Tuesday 8<sup>th</sup> May 2012**. With limited seats available this is a wonderful opportunity to taste truly authentic northern Italian cuisine matched with these special beers from Piemonte.



Spiedo, in conjunction with Roberto Dessanti of Euro Concepts, will welcome the guests with their own exclusively imported lager brew, **Birra Ronzani** ([www.birraronzani.com](http://www.birraronzani.com)), from Bologna in Italy's north. Hand crafted, double malted and lightly carbonated, with a striking Italian bottle and a refreshing and thirst quenching style it is certainly a perfect way to kick off the evening.

First course will be served with the "**Birra del Borgo Enkir**", a beer made with an ancient cereal grain. This grain (*triticum monococcum*) gives the beer some wonderful resinous and spicy notes that blend well with notes of fruit, giving a well balanced delicate and soft beer with matches perfectly with this delicate seafood dish of a **crudo of trout and garfish**.



Second course sees the famous Pavoni **risotto made with gorgonzola and beetroot** paired with a "**Croce di Malto Triplexxx**", a double malt beer which is similar to the strong abbey beers of Belgium. Winner of Mondial de la Biere this ale uses three different cereals and a delicate mix of spices which leads to a sweet honey start on your palate, a hint of malt and spice, well balanced with a dry hoppy finish. This course will impress.

Third course sees the restaurant's namesake, the "**Spiedo Bresciano**" come to the forefront. Spiedo Bresciano is Pavoni's favourite dish - a traditional Brescian way of spit-roasting meats of quail, duck leg, pork scotch fillet, and pork ribs, on a unique rotisserie. Pavoni says. "I slowly baste them for five hours with sage and butter so they melt on your tongue, and serve with soft polenta. The opportunity to match this dish with the "**Birra del Borgo ReAle APA**" was too good to pass up." The ReAle is styled after an American Pale Ale, so very fruity and peppery - the use of extra hops leads to an explosion of citrus scents with this initial bitterness leading into a beautiful palate cleansing dryness. Just a fantastic partner to the Spiedo.



Dessert is served - Pavoni's take on the traditional Milanese drink of chocolate, cream and coffee gives us the '**barbajada**', a semi-solid extremely decadent and rich dessert matched in this case with the "**Birra del Borgo Keto Reporter**", a very large, long and complex dark beer with a strong taste of tobacco (they actually use "King Porter" Kentucky tobacco leaves "Toscano" which are the same ones used for production of the famous cigars), and hints of spice and hazelnut. A strong finish to the meal.

An unforgettable experience for any beer lover... come find out what all the fuss in Italy is about!



**Vital Information:**

Date: Tuesday 8<sup>th</sup> May 6.45pm for a 7pm start  
 Cost: \$85 per person  
 Address: Westfield Sydney Level 6, 188 Pitt Street, Sydney.  
 Email: [info@spiedo.com.au](mailto:info@spiedo.com.au)  
 Website: [www.spiedo.com.au](http://www.spiedo.com.au)  
 Twitter: <http://twitter.com/SpiedoSydneyCBD>

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**Alessandro Pavoni – Executive Chef**

[www.ormeggio.com.au](http://www.ormeggio.com.au)  
[www.alessandropavoni.com.au](http://www.alessandropavoni.com.au)

Pavoni began his career in Brescia, in Italy’s north, working at Carlo Magno with the famous Iginio Massari and Giuseppe Maffioli and training at the Art, Science and Technological Centre of Food and at the Caterina de Medici Hospitality School with master chefs such as Frederic Bourse, Luigi Biassetto, Davide Oldani, Claudio Sadler and Achille Zoia. Pavoni worked in various Michelin starred venues such as La Rotonde in France and the Two Michelin-starred Villa Fiordaliso on Lake Garda. Pavoni broadened his culinary horizons working in Bermuda at the famous Restaurant Lido before moving to Sydney permanently in 2003. He took on the role of Executive Chef at Park Hyatt Sydney in 2005 managing a team of over 30 chefs before finally realising the dream of opening his own restaurant Ormeccio at the Spit, in Mosman Sydney in 2009. Alessandro is the Vice-President of the Council of Italian Restaurants in Australia (CIRA) and regularly takes classes at CIRA’s Annandale cooking school, [www.cira.com.au](http://www.cira.com.au). *“I love to embrace traditional recipes that have been handed down through the families of my region – and in particular my grandmother, who was a tremendous cook.”*. Spiedo Restaurant & Bar gives him an opportunity to showcase these traditional recipes.



**Fulvio Lancione – Head Chef**

Lancione has 20 years of experience cheffing in major five star hotels and leading Michelin star restaurants in Italy, Spain, England, Bermuda and Australia. Having trained in one of Italy’s finest hospitality schools (IPAS Hospitality School, Rome) he went on to chef at the *Holiday inn Crowne Plaza Minerva in Rome*, was Chef de partie for *Le Meridien Grosvenor House* in England’s exclusive Mayfair district, and *The Hilton Hotel* and *Hotel Splendide Royal* in Rome. Lancione came to Australia in 2003 where he first worked under Pavoni at Luna Blu in Leichhardt. He landed his first job as Head Chef at Campari Restaurant in Sydney’s CBD, and later Executive Chef at Bacco Wine Bar & Pasticceria in Sydney before joining Pavoni at Spiedo.

**Kerrie Abba and Experience IT**

Not your average beer importer...Birra Italiana by Experienceit was started by two self confessed “Italophile” Aussies who followed their passion for Italian gastronomy and lifestyle to the north west of Italy and never came home! Based in Piemonte, the gastronomic heart of Italy they have developed a great appreciation and knowledge of the artigianale “craft” products with a particular focus on Slow Food concepts, culture and traditions that create unique products with that traditional Italian passion. For more information on the beers check out [www.experienceitwines.com.au](http://www.experienceitwines.com.au)



Map of Lombardy Province, Italy



Map of Regional Italy

