

SUNDAY 1ST NOVEMBER

€55 PER PERSON

ITALIAN WINE TASTING & PAIRING

Antipasti misti

Parmaham / Olives / Buratta / Tomato bruschetta / Grilled marinated vegetables / Squid & whitebait

Prosecco DOC & Pinot Grigio

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Spaghetti with tomato, basil & garlic sauce & Parmesan

Brolo Campofiorin Oro, Masi, Veneto, Italy 2016

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Rabbit Cacciatora

slowly cooked with onions, pancetta, mushrooms & tomato

or

Fillet steak Rossini

pate croute / rich Madeira jus

Chianti Classico Peppoli DOCG, Antinori 2018

&

2014 Barolo di Serralunga d'Alba DOCG, Fontanafredda

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Tiramisu

Moscato d'Asti

with cantuccini biscuits

a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.