

# WINE TASTING

Tuesday 17<sup>th</sup> of February

## WELCOME APERITIVE

Raspberry  
Fizz

5 Courses meal £ 49.90 pp

## STARTER - ANTIPASTI

Burrata stracciatella 



Burrata mozzarella. baked cherry tomato, sourdough bread  
& Fresh Mellon

**WINE:** Prosecco di  
Valdobbiadine, Ca' Bolani,  
DOC



## PASTA & RISOTTO

Ravioli ai Crostaci

Crab & Lobster ravioli, creamy sauce, cherry tomatoes, broccoli  

**WINE:** Pinot Grigio,  
Cabolani delle Venezie

Zucchine & Gamberetti  

Prawns, Courgettes, in a white wine garlic sauce

**WINE:** Fiano Bianco, Julio  
Cesar Puglia, Italy

Risotto ai funghi e asparagi  

Mushrooms & asparagus risotto, truffle paste, extra virgin olive oil

**WINE:** Rosso del Salento  
Malvasia Nera,  
Negroamaro, Puglia DOC

## DESSERT

Pistacchio Profiteroles  

Creamy ricotta. chocolate sauce & pistachio ice cream

**WINE:** Asti Moscato  
Bianco spumante Dolce  
Dessert wine



PENNE



BUSIATE



SPAGHETTI



TORTELLINI



LINGUINE



FETTUCCINE



LASAGNE



RIGATONI



RAVIOLI

## INFORMATION

pre-order only 10.00 deposit pp

**\*\* Gluten-free - Senza Glutine -Bread & Pasta available**  
**Some dishes are available to be made vegan/vegetarian. Ask a member of staff for details.**

Please be advised that food prepared here may contain the following ingredients: milk, eggs, wheat, soy beans, peanuts, tree nuts, fish and shellfish.  
If you suffer from a food allergy, please inform a staff member upon placing your order. Every care is taken when preparing orders with specific allergen requirements.

However, please be aware cross contamination can occur.

Spicy 

Gluten Free 

No Gluten free 

Fish 

Meat 

 Vegetarian

 Vegan