

# 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, Italaly

### Risotto ai funghi e asparagi

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

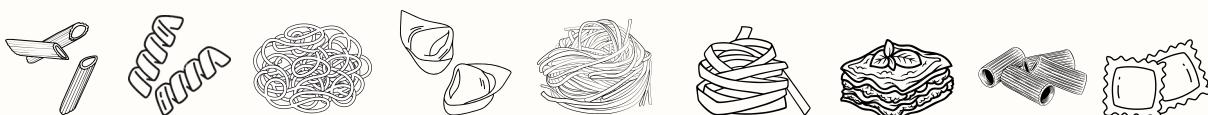
**WINE:** Rosso del Salento Malvasia Nera, Negroamaro, Puglia DOC

## 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