

WINE TASTING

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

Busiate Cacio & Pepe

Tonnarelli Pecorino Romano cheese, Black Pepper

WINE: Fiano Bianco, Julio Cesar Puglia, Italaly

Risotto ai funghi e asparagi

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

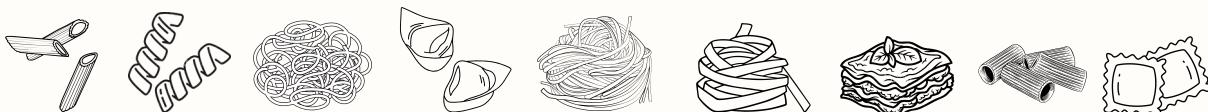
WINE: Rosso del Salento, Malvasia Nera, Negroamaro, Puglia DOC

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

**** 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.

