

# 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, 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

**\*\* 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