

# WINE TASTING

Monday 23<sup>rd</sup> March 7PM - Late  
5 Course Meal & Wine Pairing £59.95 pp

## Welcome Aperitif

Italian 75

## Capesante

Seared scallops served with smoked red pepper sauce and crispy guanciale bites, caramelised on the outside and delicately tender at the centre.

**Fabio Cordella Bianco del Salento, IGT**

## Carpaccio di Manzo

Delicately sliced beef carpaccio with peppery rocket, aged Parmesan shavings and fresh lemon for a bright finish.

**Luigi Cordella, Susumaniello Rosso IGP - Puglia**

## Penne All' Arrabiata

Penne tossed in a vibrant tomato sauce infused with garlic and chilli, finished with sweet cherry tomatoes and fresh basil.

**Fabio Cordella, Primitivo Rosso IGP - Puglia**

## Fillet of Seabass

Crispy pan-seared sea bass fillet with a delicate lemon butter sauce, paired with tenderstem broccoli, new potatoes and seasonal roasted vegetables.

**Mesciu Ttau, Salice Salentino Rose'**

## Home made Tiramisu

Mascarpone, savoiardi, espresso, cocoa

**Max's Espresso Martini**



## INFORMATION



PENNE



BUSIATE



SPAGHETTI



TORTELLINI



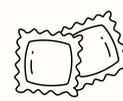
LINGUINE



FETTUCCINE



LASAGNE



RAVIOLI



RIGATONI

**Pre-order only 10.00 deposit p/p**

**\*\* Gluten-free 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