

WINE TASTING

Thursday 30th of April at 7:30pm

5 Course Meal & Wine Pairing £59.90 pp

Welcome Aperitif

Italian 75 Raspberry Fizz & Tonic

Pane & olive marinata

Home made italian bread & marinata mix olives, italian Balsamic vinegare and organic oextra virgin olive oil

Prosecco Ca' Vescovo,

Gamberi all' aglio e vino bianco

Shrimps in white wine and garlic sause, rastic italian bread

Donna Tiziana, Chardonnay del Salento IGP

Pollo al Vesuvio

Chicken, creamy chilli sauce, broccoli, mushrooms, potatoes

Negroamaro del Salento 2019

Pennette al Salmone

Smoked salmon, light tomato sauce & cream

Masciu Ttau Rose'del Salento

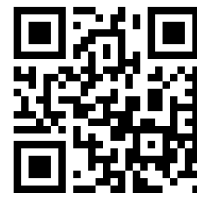
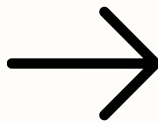
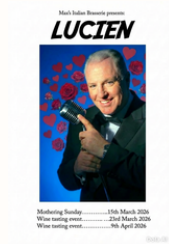
Home made Tiramisu

Frsh Homemade Tiramisu' Mascarpone cheese, Savoiardis Bisquit, Espresso Caffè

Moscato D' Asti- Dessert Wine

INFORMATION

VIP Guest Lucien De Laloi



SCAN ME



PENNE



BUSIATE



SPAGHETTI



TORTELLINI



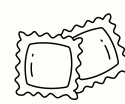
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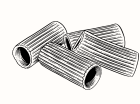
FETTUCCINE



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