

WINE TASTING WITH FABIO

FRIDAY 26TH SEPTEMBER


£65
per person

APERITIVO

Canapé reception

 Pairing: Perini Spumante Brut

ANTIPASTO

Selection of Italian meats and cheeses, mushrooms, focaccia

 Pairing: La Malvagia Malvasia Emilia IGT

Primo Piato

marinated octopus and calamari, curly endive, olive oil and lemon

 Pairing: Mami Bianco Emilia IGT

Sgroppino

Limoncello sorbet

SECONDI

Braciola di Manzo

braised beef rolls filled with Prosciutto di Parma, provolone cheese, parsley, garlic, mash potato, fried kale, tomato and red wine jus

 Pairing: Cabernet Sauvignon Cecco

DOLCI

Panna Cotta

Vanilla Panna Cotta with caramelised orange

 Pairing: Malvasia Spumante Dolce Perini&Perini

Before you order, please let us know if you have any allergens or intolerances. We make and bake bread and pizza in our kitchens so even items that don't contain gluten may contain traces.