

ITALIAN WINE DEGUSTATION DINNER

Thursday 26th Oct

1st Course

Fritelle, shaved jamon, grana padano cream
NV Ruggeri Valdobbiadene Prosecco Superiore 'Quartese' DOCG (Veneto)



2nd Course

Fresh tiger prawn, avocado, lime, shallot, confit tomato, black caviar
2022 I Campi 'Campo Base' Soave DOC (Veneto)
2021 San Salvatore 1988 'Trentenare' Fiano IGP (Campania)



3rd Course

Veronese risotto, pan-seared duck breast, radicchio, chianti reduction
2020 Tenute Rossetti 'Poggio Civetta' Chianti Classico DOCG (Tuscany)
2021 Ridolfi Rosso di Montalcino DOC (Tuscany)



4th Course

Whole roasted eye fillet, white truffle polenta, foie gras sauce
2020 Moscone Barbaresco DOCG (Piedmont)
2019 Giovanni Viberti 'Buon Padre' Barolo DOCG (Piedmont)



5th Course

Cheese selection | Dark chocolate & cherry cremeux tart
2021 Tenuta Ulisse 'Masseri' Primitivo IGP (Abruzzo)
2020 Tenuta Ulisse 'Amaranta' Montepulciano d'Abruzzo DOP (Abruzzo)