



PIEMONTE WINE TASTING DINNER

THURSDAY 4th JUNE
7pm for a 7.30pm sit down

Embark on a journey with our exclusive
5 Italian Wines from Piemonte and 5 Course Dinner

This special evening brings the rich flavours of Italy to your plate and glass,
featuring carefully selected wines paired with a gourmet meal

Presented by Matteo Scaccabarozzi

MENU

Alta Langa Tosti 2019

served with
Salt cod croquette, prawn tartare, pickled shallot, lime emulsion

Favorita Malabaila 2024

Vitello Tonnato – Slow cooked veal, warm focaccia, tonnata sauce, cured egg yolk, capers, anchovies

Barbera d'Asti Bosco Donne G. Doglia 2024

Pork rib ravioli, roasted cauliflower puree, toasted hazelnut, pork jus

Barbaresco Cascina Morassino 2022

Glazed Beef Cheek, grilled polenta, shiitake mushroom, summer truffle, beef jus

Moscato d'Asti G. Doglia 2024

Lemon and white chocolate panna cotta, macerated strawberries, Italian merengue

£79 pp

Please inform us any allergy. All prices inclusive of VAT

An optional service charge of 12.5% will be added.

PLEASE INFORM US OF ANY DIET REQUIREMENT WHEN BOOKING