



Prunotto

ESTATE

OWNED BY THE ANTINORI FAMILY

BLACK TRUFFLE & BAROLO WINE DINNER

THURSDAY 22ND OCTOBER
7pm for a 7.30pm sit down

Embark on a journey with our exclusive
4 Italian Wines from Piemonte and 4 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 Duncan Ross

M E N U

Gavi di Gavi Broglia

served with
Salted cod croquette, truffle aioli, lemon

Barbera Prunotto

Beef tartare, confit egg yolk, Parmigiano fondue, black truffle

Barolo Prunotto

Duck filled ravioli "Plin", duck jus, toasted Piedmont hazelnut, black truffle

Moscato d'Asti Prunotto

Piemontese truffle cheese, glazed figs, truffle honey, walnuts

£120 pp

— RESERVATION ESSENTIAL —

PLEASE INFORM US OF ANY DIET REQUIREMENT WHEN BOOKING