



Italian Wine Evening

Tuesday 16th June, 7pm

Discover the flavours of Italy with Alistair Wilson of Enotria, whose experience in the wine world brings insight, stories and an engaging approach to the evening.

Enjoy a carefully chosen selection of Northern and Southern Italian wines, paired with delicious dishes.

Antipasti board - Parma ham, Milano salami, buffalo mozzarella, plum tomato, artichoke, mixed olives, wild rocket & Parmesan, focaccia

Accompanying white wines:

Soave Classico DOC "Sella", Sartori, Veneto

Fiano IGT Terre Siciliane, Tenute Orestyadi – Molino a Vento, Sicily

Chargrilled chicken, wild mushroom & spinach risotto, Parmesan, walnuts, truffle oil

Accompanying red wines:

Baglio Cumale Nero d'Avola DOC Sicilia, Veneto

Valpolicella Superiore DOC, Arco dei Giovi, Sicily

Strawberry panna cotta, frosted pistachios

Accompanying dessert wine:

"Pacenzia" Zibibbo Vendemmia Tardiva, Tenute Orestyadi

£50 per person

A £25 deposit per person is required to secure your booking.