



Tuscan Wine Evening

Tuesday 13th October, 7pm

Discover the flavours of Tuscany 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 Tuscan wines, paired with delicious dishes.

Tuscan antipasti board - Parma ham, Milano salami, Pecorino, artichokes, panzanella, mixed olives, ciabatta

Accompanying white wines:

2025 Vernaccia di San Gimignano, Castellani

2025 Vermentino Massovivo, Frescobaldi

Peposo all'Imprunetina - beef & Chianti black pepper stew, tenderstem broccoli, pane toscano (traditional-salt free Tuscan bread)

Accompanying red wines:

2024 Castiglioni Chianti, Frescobaldi

2023 Brusco dei Barbi, Fattoria dei Barbi

Almond & orange polenta cake - honey mascarpone

Accompanying dessert wine:

2012 Vin Santo dell'Empolese DOC, Da Vinci

£55 per person

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

Ask staff or email manager@cafebencotto.co.uk.