

# ITALIAN GOURMET EVENING

FRIDAY, 10TH AUGUST

## TRUFFLE SCENTED EGG FLORENTINE

Orvieto Classico DOC, Campogrande, Santa Cristina 2017

## STEAMED COD, BROAD BEAN PUREE AND CITRUS DRESSING

Verdicchio dei Castelli di Jesi Classico DOC, Pontemagno 2016

## MEDALLION OF VEAL WRAPPED IN PARMA HAM, ROSEMARY INFUSED POTATOES, GRILLED VEGETABLES

Cabanico, Basilicata IGT, Alovini 2014

## TALEGGIO AND GORGONZOLA ERBINATO CHEESEBOARD

Rosso di Montepulciano DOC, Duca di Saragnano 2016

## POLENTA CAKE WITH PISTACHIO, MASCARPONE AND HONEY MOUSSE

El Aziz, Vendemmia Tardiva, IGT Sicilia, Fina 50cl

**£50PP - GROUP SEATING ARRANGEMENT  
RESERVATION REQUIRED - 0161 4775395**