

17TH OF JULY 2024

WINE MASTERCLASS

An unforgettable experience with an Antinori ambassador

£90

with addition of 15% of service charge

ROSE' BY ANTINORI

(50 ml Glass)

**ROSE' FRANCIACORTA DOCG
TENUTE MONTENISA NV**

**CALAFURIA, ROSATO IGT SALENTO
TORMARESCA 2023**

**FURIA DI CALAFURIA
TORMARESCA 2022**

**SCALABBRONE, BOLGHERI DOC ROSATO
GUADO AL TASSO 2022**

**A, TOSCANA IGT ROSATO
FATTORIA ALDOBRANDESCA 2022**

*If you have a food allergy, intolerance or sensitivity, please
speak to your server about ingredients in our dishes before you
order your meal.*

All prices are inclusive of VAT.



FOOD PAIRING

PARMIGIANO REGGIANO
Aged Parmesan cheese

PECORINO ERBORINATO
Semi soft sheep milk blue cheese

SALAME DI CINGHIALE
Wild boar salami

PROSCIUTTO DI CINTA SENESE TOSCANA DOP
Cinta Senese ham

PROSCIUTTO DI MANZO
45 days cured beef ribeye ham

FIRENZE ♦ ZURIGO ♦ VIENNA ♦ MONTECARLO