

13TH OF NOVEMBER 2024

WINE MASTERCLASS

An unforgettable experience with an Antinori ambassador

£ 70

THE ROYAL COUPLE: BAROLO AND BARBARESCO

(50 ml Glass)

**OCHETTI, LANGHE DOC NEBBIOLO
PRUNOTTO 2021**

**BARBARESCO
PRUNOTTO 2020**

**BAROLO
PRUNOTTO 2021**

**BARBARESCO SECONDINE
PRUNOTTO 2019**

**BAROLO RISERVA VIGNA COLONNELLO
PRUNOTTO 2016**

**BAROLO BUSSIA
PRUNOTTO 2019**



**CANTINETTA
ANTINORI**

FOOD PAIRING

PARMIGIANO REGGIANO
Aged Parmesan cheese

PECORINO ERBORINATO
Semi soft sheep milk blue cheese

SALAME DI CINGHIALE
Wild boar salami

PROSCIUTTO TOSCANO
Tuscan ham

PROSCIUTTO DI MANZO
45 days cured beef ribeye ham

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.

FIRENZE ♦ ZURIGO ♦ VIENNA ♦ MONTECARLO