

TH
16 OF OCTOBER 2024

WINE MASTERCLASS

An unforgettable experience with Allegra Antinori

£ 250

SUPERTUSCAN REVOLUTION BOLGHERI & GUADO AL TASSO

(75 ml Glass)

**FRANCIACORTA DOCG BLANC DE BLANCS,
TENUTA MONTENISA NV**

**CERVARO DELLA SALA
CASTELLO DELLA SALA 2019**

**TIGNANELLO
TENUTA TIGNANELLO 2019**

**GUADO AL TASSO
BOLGHERI SUPERIORE 2019**

**SOLAIA
TENUTA TIGNANELLO 2019**

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.



**CANTINETTA
ANTINORI**

FOOD PAIRING

APPETIZERS

Selection of bread, olives and nuts

TONNO SCOTTATO ALLA PUTTANESCA

Seared carpaccio tuna, puttanesca dressing

PAPPARDELLE AL RAGU' AL NOBILE DI MONTEPULCIANO

Veal and Nobile di Montepulciano ragu' pappardelle

BISTECCA ALLA FIORENTINA

Scottish T-Bone steak served with spinach
and new roasted potatoes

TAGLIERE DI FORMAGGI

Selection of Italian cheeses served with homemade
walnuts and raisin bread

FIRENZE ♦ ZURIGO ♦ VIENNA ♦ MONTECARLO