

DINNER WITH ALLEGRA ANTINORI

4TH OF FEBRUARY 2025

7.00 PM

£ 200

CERVARO & TIGNANELLO

(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