

9<sup>TH</sup> OF APRIL 2025

6.30 PM

## WINE MASTERCLASS

*An unforgettable experience with an Antinori ambassador*

£80

### BARBERAS FROM PRUNOTTO

(50 ml Glass)

**FIULOT,  
BARBERA D'ASTI DOC 2022**

**BANSELLA,  
NIZZA DOCG 2020**

**PIAN ROMUALDO,  
BARBERA D'ALBA DOC 2021**

**COSTAMIOLE,  
NIZZA DOCG RISERVA 2020**



### FOOD PAIRING

**PARMIGIANO REGGIANO**  
Aged Parmesan cheese

**OCELLI AL CASTAGNO**  
Cow and sheep milk wrapped on  
a walnuts leaf

**SALAME DI CINGHIALE  
E PROSCIUTTO TOSCANO**  
Wild boar salami and 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