

10TH OF JUNE 2026

DINNER MASTERCLASS

An unforgettable experience with an Antinori ambassador

£180

7.30 PM

EXPLORING THE HEART OF PUGLIA

(125 ml Glass)

CALAFURIA, ROSATO IGT SALENTO 2024

PIETRABIANCA,
CASTEL DEL MONTE DOC ORGANIC 2023

FIANO BOCCA DI LUPO,
PUGLIA IGT ORGANIC 2022

TRENTANGELI,
AGLIANICO CASTEL DEL MONTE DOC ORGANIC 2020

BOCCA DI LUPO,
CASTEL DEL MONTE DOC ORGANIC 2020

ARSO BOCCA DI LUPO,
CASTEL DEL MONTE DOC 2020



CANTINETTA
ANTINORI

FIRENZE # ZURIGO # VIENNA # MONTECARLO

FOOD PAIRING

TARTARE DI TONNO TONNATA

Tuna tartare, avocado, tuna and caper sauce

RISOTTO AI GAMBERI

Prawns Acquerello risotto

CALAMARI E PISELLI

Tender pan-seared squid with sweet sautéed peas

GELATO MANTECATO AL MINUTO

Fior di latte gelato, sauces and tasty toppings

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.