

11TH OF NOVEMBER 2026

DINNER MASTERCLASS

7.30 PM

An unforgettable experience with an Antinori ambassador

£ 250

A TASTE OF PIEDMONT TREASURES: TRUFFLE AND NEBBIOLO

(125 ml Glass)

**CUVEE ROYALE, FRANCIACORTA DOCG
MARCHESE ANTINORI TENUTA MONTENISIA NV**

**OCHETTI, LANGHE DOC NEBBIOLO
PRUNOTTO 2022**

**BARBARESCO, DOCG
PRUNOTTO 2021**

**SECONDINE, BARBARESCO DOCG
PRUNOTTO 2020**

**BUSSIA, BAROLO DOCG
PRUNOTTO 2020**

**CERRETTA, BAROLO DOCG
PRUNOTTO 2019**



FOOD PAIRING

**CARPACCIO DI MANZO,
FUNGHI SHIITAKE E TARTUFO**
Beef carpaccio, Shiitake mushrooms, black truffle

TONNARELLI, PARMIGIANO E TARTUFO
Aged Parmesan Tonnarelli, black truffle

FILETTO DI VITELLO E TARTUFO
Veal fillet, mash potatoes with black truffle,
veal jus

TIRAMISU' AL PISTACCHIO
Pistachio tiramisu'


**CANTINETTA
ANTINORI**

FIRENZE # ZURIGO # VIENNA # MONTECARLO

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.