

15TH OF APRIL 2026

MASTERCLASS DINNER

An unforgettable experience with an Antinori ambassador

£190

A WANDER THROUGH THE WILD BEAUTY OF MAREMMA

(125ml Glass)

A, TOSCANA IGT ROSATO 2023

VIVIA, MAREMMA TOSCANA DOC 2024

BOTROSECCO, MAREMMA TOSCANA DOC 2022

POGGIO ALLE NANE, MAREMMA TOSCANA DOC 2021

AMPIO DELLE MORTELLE, TOSCANA IGT 2019



FIRENZE # ZURIGO # VIENNA # MONTECARLO

7.30 PM

FOOD PAIRING

PANZANELLA

Tuscan salad with cucumber, tomatoes,
red onions, rustic bread.

GNUDI RICOTTA E SPINACI

Ricotta and spinach gnudi
with butter and sage.

TAGLIATA DI MANZO TOSCANA

Tuscan beef tagliata, with rocket,
baby tomatoes, shaved Parmesan

TIRAMISÙ AL PISTACCHIO

Pistachio tiramisu'

*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.