

TH
16 OF SEPTEMBER 2026

DINNER MASTERCLASS

7.30 PM

An unforgettable experience with an Antinori ambassador

£ 150

UNVEILING THE EXCELLENCE OF FRIULI VENEZIA GIULIA

(125 ml Glass)

VINNAE RIBOLLA GIALLA,
VENEZIA GIULIA IGT 2023

PINOT BIANCO, VENEZIA GIULIA IGT 2022

SAUVIGNON BLANC,
VENEZIA GIULIA IGT 2024

VINTAGE TUNINA, VENEZIA GIULIA IGT 2022

W...DREAMS..., VENEZIA GIULIA IGT 2022

RED ANGEL PINOT NERO,
VENEZIA GIULIA IGT 2020



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

Chocolate gelato, sauces and tasty toppings


**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.