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4TH OF FEBRUARY 2026

DINNER WITH ALLEGRA ANTINORI

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7.30 PM

£ 290

**A JOURNEY THROUGH SUPERTUSCAN
WINES WITH ALLEGRA ANTINORI**

(125 ml Glass)

**MARCHESE ANTINORI CUVÉE ROYAL FRANCIACORTA,
TENUTA MONTENISA NV**

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**CERVARO DELLA SALA
CASTELLO DELLA SALA 2022**

**TIGNANELLO
TENUTA TIGNANELLO 2021**

**TIGNANELLO
TENUTA TIGNANELLO 2016**

**GUADO AL TASSO
BOLGHERI SUPERIORE 2021**

**GUADO AL TASSO
BOLGHERI SUPERIORE 2016**



*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 ◆◆

FOOD PAIRING

APPETIZERS

Selection of bread, olives and nuts

TONNO SCOTTATO ALLA PUTTANESCA

Seared carpaccio tuna, puttanesca dressing

RIGATONI AL RAGU' DI OSSOBUCO

Ossobuco ragu' rigatoni

FILETTO DI CERVO

Venison fillet, forest fruits veal jus, mashed potatoes

TAGLIERE DI FORMAGGI

Selection of Italian cheeses served with homemade
walnuts and raisin bread

PERA AL VINO ROSSO

Red wine-poached pear