

11TH OF MARCH 2026

WINE MASTERCLASS

An unforgettable experience with an Antinori ambassador

£90

6.30 PM

DIFFERENT SHADES OF SANGIOVESE

(50 ml Glass)

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

**CHIANTI CLASSICO RISERVA TT
ANTINORI 2021**

**BADIA A PASSIGNANO GRAN SELEZIONE
ANTINORI 2021**

**BRUNELLO PIAN DELLE VIGNE
PIAN DELLE VIGNE 2019**

**VINO NOBILE RISERVA SANTA PIA
LA BRACCESCA 2019**

**TIGNANELLO
TENUTA TIGNANELLO 2021**



FIRENZE # ZURIGO # VIENNA # MONTECARLO

FOOD PAIRING

BRUSCHETTA CON LARDO, MIELE E NOCI
Bruschetta with lardo, honey and walnuts

SALAME DI CINGHIALE
Wild boar salami

PARMIGIANO REGGIANO
Aged Parmesan cheese

*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.*