

13TH OF MAY 2026

WINE MASTERCLASS

An unforgettable experience with an Antinori ambassador

£80

6.30 PM

NATIVE EXPRESSIONS OF ANTINORI INDIGENOUS GRAPES

(50 ml Glass)

ROYCELLO,
FIANO DEL SALENTO DOC 2022

SAN GIOVANNI DELLA SALA,
ORVIETO DOC CLASSICO SUPERIORE 2023

VERMENTINO, BOLGHERI DOC 2024

DOLCETTO D'ALBA, DOC 2023

PIAN DELLE VIGNE,
ROSSO DI MONTALCINO DOCG 2023

TORCICODA,
PRIMITIVO DEL SALENTO IGT 2022



FIRENZE # ZURIGO # VIENNA # MONTECARLO

FOOD PAIRING

BURRATA, POMODORINI,
PINOLI E OLIO AL BASILICO

Burrata, cherry tomato, pine nuts and basil oil

GRISSINI E PROSCIUTTO DI PARMA

Crispy breadsticks wrapped
with thin slices of Parma ham.

TAGLIERE DI FORMAGGI

Selection of Italian cheeses

*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.