

14<sup>TH</sup> OF OCTOBER 2026

## WINE MASTERCLASS

6.30 PM

*An unforgettable experience with an Antinori ambassador*

### INTERNATIONAL GRAPES THE ITALIAN WAY

£ 80

(50 ml Glass)

CUVÉE ROYALE, FRANCIACORTA DOCG,  
MARCHESE ANTINORI TENUTA MONTENISIA NV

BRAMITO CHARDONNAY, UMBRIA IGT  
CASTELLO DELLA SALA 2023

CONTE DELLA VIPERA, UMBRIA IGT  
CASTELLO DELLA SALA 2023

VIE CAVE MALBEC, TOSCANA IGT  
FATTORIA ALDOBRANDESCA 2022

CONT'UGO, BOLGHERI DOC  
TENUTA GUADO AL TASSO 2022

BRAMASOLE, CORTONA DOC SYRAH  
LA BRACCESCA 2021



### 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



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.*