

2024 Spring Menu

Evening Tasting Session

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA

Liquid escarole/stracciatella/nduja

2022 Gewurtztraminer "Joseph" - Hofstetter

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA TARTARE

Beef/mustard/filo pastry cannolo

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

LA LASAGNA

Tradition and memories

2019 Barbera D'Alba DOC "Vallone - Cantina Taliano

2018 Barbaresco DOCG "Vanotu" - Pelissero

IL TONNO (P, GF)

Saku tuna/pistachio/mojito/strawberry

2022 Pelaverga "Divicaroli" - Cascina Melognis

2020 Bolgheri DOC "Cont'Ugo" - Antinori

L'AGNELLO (GF)

Lamb/pancetta/hazelnut/PDO Pecorino/Chantenay/mint

2020 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2019 Bolgheri Superiore DOC "Argentiera" - Tenuta Argentiera

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

£90 per person

Classic collection wine flight: £50

Premium collection wine flight: £95

NOTES FOR OUR GUESTS

Chef Valentina Aviotti's dishes are designed and executed in a complete way and represent her own personal culinary expression, therefore please be aware that we do not accommodate any personal alteration of the dishes in our menu, apart from any pre-agreed intolerances or allergies.

We don't offer a vegan menu.

Please inform us of any allergies or intolerances with 1 week notice minimum.

2024 Spring Menu

Lunch Reduced Tasting Session

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA

Liquid escarole/stracciatella/nduja

2022 Gewurtztraminer "Joseph" - Hofstetter

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA LASAGNA

Tradition and memories

2019 Barbera D'Alba DOC "Vallone - Cantina Taliano

2018 Barbaresco DOCG "Vanotu" - Pelissero

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

£35 per person

Classic collection wine flight: £30

Premium collection wine flight: £50

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