

5 Course Tuscan Dinner & Wine Flight £85pp

Assaggi

Gnudi

Fried spinach & ricotta dumplings

Coccoli con Prosciutto di Parma & Stracchino

Fried dough with parma ham & stracchino

Crostini Neri Toscani

Chicken liver on toasted sourdough

Pappa al Pomodoro

Iconic Tuscan tomato & bread soup

Castel Faglia Franciacorta

Castel Faglia's vineyards are situated in the highest hills of Franciacorta, where the best soils for producing Franciacorta wine are found – and the results show in this bottling.

Antipasto

Cozze Ripiene

Tuscan style mussels with breadcrumbs & cheese

Vermentino, La Pettegola, Banfi

Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spices. On the palate, it is fresh and crisp with well-balanced acidity followed by a clean finish, pairing beautifully with seafood.

Primo

Pici alla Boscaiola

An autumn Tuscan essential. Fresh homemade pici pasta with smoked pancetta, porcini mushroom, cream & parsley

Chardonnay, Fontanell, Toscana

Notes of pear, acacia flower and elderflower stand out, accompanied by a well-balanced structure with a hint of savouriness on the finish.

Secondo

Peposo alla Fornacina

A traditional slow cooked beef stew in chianti, black pepper & garlic.

Chianti Classico, San Jacopo, Castello Vicchiomaggio

A smooth and elegant wine that is a lovely expression of Chianti. With red cherry and cranberry fruits, the palate has good substance and a lingering, rounded finish.

Dolce

Torta coi Bischeri

Traditional chocolate Tuscan cake with rice, pine nut, raisin & candied fruit tart

Vin Santo del Chianti, Cipriano, Bonacchi

Heady aromas of dried apricots, sultanas and toffee, lead to a sweet palate, with balancing freshness. Layered notes of sweet, dried fruits and spice through to a deliciously long finish

Tuscan Wine Dinner

