



Next journey across Italy will take us to...

A Night of Rosés Food & Wine Pairing

Thursday 12th of December - 7:00pm

Agnolotto di mortadella con mousse di ricotta e pistacchio

Mortadella parcel, filled with ricotta mousse, pistacchio cream and crushed pistacchio

Costaripa Brut Rosé Metodo Classico nv

Linguine Arselle e Bottarga

Linguine with fresh clams and grated cured mullet roe

Rosamara Valtenesi DOC Costaripa (Il vino di una notte) 2018

Grigliata mista di pesce

A selection of grilled fresh fish

Molmenti Valtenesi DOC 2015

Torta al formaggio e fragole

Strawberry cheesecake

Palmargentina 2017

...and a themed gift from Lovitaly

£50 pp

Private event - Limited seats available - Booking essential

01425837220