



30th January 2018 from 6.30pm

Canapés

*Deep fried breaded salt cod served with with parsley and capper dip
Bresaola "fagottini" parcels filled with cream of goats cheese and chives
Sauvory bigne' filled with a cream of gorgonzola cheese*



***Moxxé Pinot Grigio & Verduzzo
Spumante Brut***

Starter

Tris Veneto

*Creamy salt cod served with grilled polenta
Stewed black ink cuttlefish with soft polenta
Gratinated sea scallops with breadcrumbs*



***Levarie
Soave Classico DOC***

Mains

Bigoli in salsa d'anatra
Bigoli pasta with duck ragout

Bollito Misto di carni
*Typical northern Italian selection of boiled
meats served with salsa verde and horseradish*

Costasera
*Amarone della Valpolicella Classico
DOCG*

Vaio Armaron
Amarone della Valpolicella Classico DOCG

Desserts

Tiramisu



Angelorum
Recioto della Valpolicella Classico DOCG

£95.00 per person

*(Price includes canapés, 4 course menu and one glass of Spumante or wine per person with each course)
A suggested 12.5% will be added to your bill*