

# FARE

is thrilled to welcome Chiara de Lulis Pepe of Emidio Pepe to explore the indigenous varieties of Abruzzo and the ageing potential of these wines



Ox Tongue “Arrosticini”, Parsley, Lemon  
Trebbianio d’Abruzzo 2016

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Mezze Maniche Rigate, Cacio e Pepe  
Pecorino 2016

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Iberico Pork Neck “Tagliata”, Mustard & Apple sauce  
Montepulciano d’Abruzzo 2015

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Selection of Cheeses, Honey, Walnuts  
Montepulciano d’Abruzzo 2013

Dinner is inclusive of an arrival drink & snack.  
Four decades of Emidio Pepe wines will be available to purchase on the evening.  
Please check our blackboard for availability.