

# WINE & FOOD EXPERIENCE

## SILVER MENU

### 4 COURSES MENU

Welcome with

#### CHAMPAGNE CASTELNAU RÉSERVE BRUT 125ml

*40% Chardonnay, 40% Meunier, 20% Pinot Noir*

#### Arancini Carbonara

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#### BURRATA

Basil pesto & grilled Mediterranean vegetables

Paired with

#### CHARDONNAY BASTIA – CONTERNO 100ml

*100% Chardonnay,*

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#### RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon, shapphire & flat leaf parsley

Paired with

#### TIMORASSO – CLAUDIO MARIOTTO 100ml

*100% Timorasso*

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#### ARGENTINIAN GRASS FED RIBEYE 140gr.

Served with grilled tomato and rochet salad

Paired with

#### MALBEC – FATTORIA ALBOBRANDESCA 100ml

*100% Malbec*

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#### PROFITTEROL AL CIOCCOLATO

Cream filled choux pastry, chocolate sauce, raspberry powder, toasted hazelnuts & gold leaf.

Paired with

#### PORT TAYLOR'S LBV 50ml

*Touriga Nacional, Tinta Roriz, Tinta Francesa*

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A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.





PICCOLINO