

# Aperitivo



## VALENTINE'S DAY WINE & FOOD PAIRING MENU

### SNACKS FOR THE TABLE

*Pairing: Prosecco DOC*

*Prosecco complements cold snacks with its effervescent, crisp notes, creating a delightful contrast to the refreshing spread.*

Our favourite savoury Italian biscuit bites from Puglia, blistered sun-dried tomatoes and truffle caramelised nuts.

### BURRATA & SALAME SALAD (to share)

*Pairing: Merlot Corvina*

*Merlot and Corvina's velvety blend complements a burrata salad and salame, creating a symphony of flavours with the creamy cheese and savoury cured meat.*

Creamy burrata with basil, speciality Inca tomatoes, truffle oil and hand sliced salami. Served with rosemary focaccia.

### LASAGNE (to share)

*Pairing: Primitivo*

*Primitivo's bold character complements the hearty layers of a beef lasagna, its rich fruitiness balancing the dish's savory elements.*

Our legendary authentic Italian lasagne is baked fresh daily. The secret of our lasagne is the tender Bolognese ragù, made from 30-day dry-aged beef and pork, slow-cooked for ten hours. Finished with lashings of fresh béchamel and a golden-brown crust of DOP parmesan cheese.

### BRIGHTWELL ASH ENGLISH GOATS CHEESE

*Pairing: Gavi di Gavi*

*Gavi's citrusy undertones enhance the creamy texture of the cheese, offering a harmonious taste experience.*

### TRUFFLE PECORINO WITH PROSCIUTTO CRUDO

*Pairing: Chianti*

*A robust profile pairs well with the richness of truffle, whilst enhancing the earthy richness of the cheese.*

### COMTE WITH WILDFLOWER HONEY

*Pairing: Chardonnay*

*Creaminess and butter notes harmonise with the distinct flavours of comte, creating a balanced and savoury combination.*

### TIRAMISÙ PROFITEROLES OR FINO LEMON TART TO SHARE

*Dessert pairing options: Limoncello or Torres Floralis Moscato Oro*

*The balance of residual sugar makes either of these pairings, a magnificent end to a romantic evening.*

**£75 PER PERSON – INCLUDES ALL FOOD AND 7 WINE PAIRINGS**  
**6PM, 8PM & 9PM RESERVATIONS AVAILABLE**

As part of our environmental pledge, we do not serve bottled water. Instead, all guests at Aperitivo are charged a £1 cover charge for unlimited Aqua Libra filtered still or sparkling water. All profits are donated to charity.



12.5% discretionary service charge.

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## VALENTINE'S DAY CHEESE & WINE PAIRING MENU

### WELCOME TO APERITIVO DRINK

*Prosecco*

#### **BURRATA & SALAME SALAD (to share)**

*Pairing: Merlot Corvina*

*Merlot and Corvina's velvety blend complements a burrata salad and salame, creating a symphony of flavours with the creamy cheese and savoury cured meat.*

Creamy burrata with basil, speciality Inca tomatoes, truffle oil and hand sliced salami. Served with rosemary focaccia.

#### **ASH ENGLISH GOATS CHEESE**

*Pairing: Gavi di Gavi*

*Gavi's citrusy undertones enhance the creamy texture of the cheese, offering a harmonious taste experience.*

#### **36 MONTH AGED PARMIGIANO REGGIANO DOP WITH WILDFLOWER HONEY**

*Pairing: Vernaccia*

*Rarely seen outside Tuscany, this super crisp and dry profile complements the nutty and savoury flavours of Parmigiano.*

#### **COMTE WITH WILDFLOWER HONEY**

*Pairing: Chardonnay*

*Creaminess and butter notes harmonise with the distinct flavours of comte, creating a balanced and savoury combination.*

**£60 PER PERSON – INCLUDES ALL CHEESES AND 5 WINE PAIRINGS**  
6PM, 8PM & 9PM RESERVATIONS AVAILABLE

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