

ME THE EAGLE NU

BREAD BASKET

GARLIC & ROSEMARY FOCACCIA
WALNUT & HONEY BREAD
NUT & RAISIN BREAD
MANDARIN BUTTER

STARTER

CIAMBOTTA CON GAMBERI
perfectly paired with Italian Violetto Pinot Grigio well known for it's bright acidity which makes it ideal partner for this dish

MAIN

RISOTTO ALLA MILANESE, CHICKEN MARSALA
perfectly paired with French Pinot Noir as it's bright acidity and red fruit flavours complements the dish amazingly

PUDDING

PANNA COTTA AL FRUTTO DELLA PASSIONE
perfectly paired with Le Tetre Du Bosquet Sauternes. Sweet and complex flavours pairs well with the panna cotta's creaminess and passion fruit's tartness creating a harmonious balance

