



Serata Friuli Venezia Giulia

*Thursday 31st January 2019, 7.30pm £35.95
3 courses—each accompanied with a different 100ml glass of wine*

Benvenuto dello Chef Chef's Welcome

Antipasti Starters

Cjalsons con ricotta affumicata, burro e semi di papavero.

Traditional Friulian dumplings filled with herbs, pancetta, shallots and ricotta served in a butter and poppy seed sauce and topped with grated smoked ricotta cheese.

Vino Accompanying wine

Livon Collio Bianco Solarco 2016/17 100ml.

60% Friulano grape, 40% Ribolla gialla. Rich and intense in colour, a nice straw yellow. Yellow peaches and apple on the nose. Hints of Camomile, Acacia flowers and Juniper with lovely notes of minerals and vanilla on the finish. Displays a good balance between softness and acidity with good persistence.

Secondi Mains

Gulash Triestino contto a bassa temperature con Polenta.

Slow cooked Trieste style beef fillet Gulasch served with Polenta.

Vino Accompanying wine

Refosco dal Peduncolo Rosso Livon Collio DOC 2016/17 100ml.

100% Refosco grape. Bright garnet red in colour.

On the nose aromas of violet, woodland and hints of tanned leather. Dry in the mouth but well structured and warm with hints of violets, herbs and blackberries. An excellent long finish.

Dolci Desserts

Strudel Friulano di mele con gelato alla vaniglia e cannella.

Traditional Friulian strudel made with apples served with a vanilla and cinnamon ice cream.

Vino Accompanying wine

Prosecco DOC Spumante Il Concerto San Simone NV 100ml.

100% Glera. Pale straw yellow with hints of green

in colour. Intense aromatic nose with rich notes of citrus fruits. Delicate notes of pear, golden apple, polyfloral honey with slight nuances of lemon. Fresh and light with good persistence and great acidity.

Special Sasso Promotion

Take to drink home offer: single bottles, or mixed cases!

Lugana Le Quaiare DOC, Bertani 2017 100ml. - A straw-yellow colour with greenish highlights. On the nose fruity overtones of pear, peach and apricot and floral notes. Good follow-through on the palate, with good balance between tanginess and acidity.

Offsale Bottle price £13.50

Soave Vintage Edition, Bertani 2015 100ml. - Intense on the nose, layered, surprising and unique. Intense notes of white flowers and gooseberry give originality. It continues with notes of peach and apricot, suggesting complexity and surprising personality. On the palate the acidity is vibrant, softened by intense notes of gooseberry, peach and apricot, with a richness of taste that makes the aftertaste long and lingering.

Offsale Bottle price £18.50

Amarone Valpantena DOCG, Bertani 2015 100ml. - On the nose, marked and intense aromas of very ripe cherries, sour cherries, fruits of the forest, spicy and nutty notes typical of the Valpantena. Good follow-through of red fruits on the palate, with supple tannins to give depth.

Offsale Bottle price £32.00

Recioto della Valpolicella DOC, Bertani 50ml. - The wine has an intense ruby-red colour, with a multitude of aromas on the nose: from the typical notes of plum, cherry and raspberry to hints of vanilla spice, hay and cocoa. On the palate is full, fragrant and intense. leaves a long aftertaste of fruits of the forest, chocolate and liquorice.

Offsale Bottle price £24.95