



Serata Puglia

*Thursday 28th February 2019, 7.30pm £35.95
3 courses—each accompanied with a different 100ml glass of wine*

Benvenuto dello Chef Chef's Welcome

Antipasti Starters

Ravioli di burrata, pomodorini confit e origano fresco con ragù di mare.

Fresh homemade pasta ravioli filled with fresh Puglian soft burrata cheese, Oregano and cherry tomato confit in a white seafood ragù.

Vino Accompanying wine

Five Roses Salento IGT Leone de Castris 2017, 100ml.

Deep strawberry pink in colour. Five Roses is bursting with aromas of ripe cherries, strawberries, raspberries, blueberries and redcurrants. These delightful notes continue on the palate, complimented by fresh, crisp acidity, good structure and smooth texture.

Additional glass 100ml. £ 5.50 Bottle £28.95

Secondi Mains

Bracirole Pugliesi con cime di rapa.

Rolled rose veal filled with Pecorino cheese and parsley with slow cooked beef meat balls in tomato sauce served with braised garlic, chili and turnip greens.

Vino Accompanying wine

Salice Salentino Riserva DOC Leone de Castris 2015, 100ml.

Wine of an intense red colour with garnet-coloured hints, made of Negroamaro and Malvasia Nera grapes. On the nose fruity sensations of blackberry and black cherry, notes of basil and sweet spices due to the refinement in oak barrels. In the mouth it is smooth and balanced with a strong but never intrusive tannins. Long lasting finish.

Additional glass 100ml. £5.95 Bottle £32.95

Dolci Desserts

Cassatina Pugliese con frutta secca e candita con gelato di pistacchio e caramello salato.

Pugliese Cassatina frozen dessert made with cream, mixed nuts, a little rum, dried and candied fruit served with pistachio ice cream and salted caramel sauce.

Vino Accompanying wine

Negrino Aleatico Leone de Castris NV, 100ml.

Intense red wine with purplish highlights. The nose is intense with per-fume of rose and berries mixed in a marvellous aromatic complexity. In the mouth it is naturally sweet, wide and smooth.

Additional glass 100ml. £6.25 Bottle 500ml. £29.95