



The menu

PRIMAVERA WINE DINNER
26TH MAY 2022

1ST course

SOFT SHELL CRAB

PANKO CRUSTED SOFT SHELL CRAB - TOPPED
WITH GRILLED CORN CHUTNEY

WINE PAIRING: Gavi dei Gavi La Bollina doc 2020

2ND course

ASPARAGUS & LEMON LINGUINE

CREAMY ASPARAGUS PESTO - LEMON ZEST
LINGUINE - TOPPED WITH ASPARAGUS TIPS

WINE PAIRING: Tinetta Rosato Di Monferrato
100 per cento Nebbiolo 2020

3RD course

LAND & SEA ENTREE

PETITE FILET MIGNON PAIRED WITH A PAN SEARED CRISPY RED
SNAPPER - CELARIC MASHED POATOES - RED WINE DEMI GLAZE

WINE PAIRING: Barbera d'asti Superiore 2017

4TH course

LEMONCELLLO ROLL - PISTACHIO GELATO

WINE PAIRING: Luna Falo Bracchetto D Agui 2020