

Tastes of Italy

Hosted by Ed Keith of Hallgarten and Novum Wines alongside Marco Cossaro, Export Manager for both San Silvestro and Costa di Bussia.

ATLAS OLIVES & MANCHEGO

BRAWN CROQUETTES, WHITE TRUFFLE AIOLI
FOCACCIA, CONFIT GARLIC BUTTER, SMOKED OLIVE OIL
GAVI DEL COMUNE DI GAVI 'FOSSILI', SAN SILVESTRO

POLENTA & PECORINO CROQUETTES, BLACK GARLIC
NAS-CËTTA DEL COMUNE DI NOVELLO, SAN SILVESTRO

COD, FREGOLA, PARSLEY
DOLCETTO D'ALBA, COSTA DI BUSSIA (*SERVED CHILLED*)

LOCAL VENISON LOIN, PRESSED POTATO,
SAUTÉED CEP MUSHROOMS, BLACK TRUFFLE
BAROLO RISERVA, COSTA DI BUSSIA

LEMON CURD, LIMONCELLO GRANITA, SUGARED PISTACHIOS

TIRAMISU MILLEFEUILLE
MOSCATO D'ASTI SPUMANTE, SAN SILVESTRO

£65.00 PER GUEST*