

VENETO REGIONAL TASTING MENU

June

£70 per person

Including wine pairing for the first three courses

Antipasto

Carne salata – Cured beef with marinated radicchio tardivo, Grana Padano and aged balsamic vinegar

Pairing with: Bardolino DOC, Corte Giara, Allegrini 2021

Primo

Risotto di primavera – Risotto with English asparagus, zucchini, peas, basil and butter

Pairing with: Gambellara Classico DOC, Cantina di Gambellara 2021

Secondo

Faraona al forno – Roasted guinea fowl stuffed with Italian sausage, thyme and breadcrumbs, with roasted fennel, carrots, turnips, wet polenta and Recioto della Valpolicella jus

Pairing with: Valpolicella Ripasso DOC, Valpantena, Bertani 2020

Dolce

Traditional Veronese tiramisù

With the Dolomites to the north and a large stretch of Adriatic coastline to explore – Veneto offers a captivating array of treasures beyond its crown jewel, Venice. From the surfeit of rice and seafood to Treviso's fertile soils and Venice's Middle Eastern influences, the region has a little bit of everything in its culinary larder.



THEO RANDALL



Please speak to a member of the team if you have any dietary allergies or intolerances.
All prices include VAT at the current prevailing rate.
A discretionary 12.5% service charge will be added to the final bill.