

Tommasi wine pairing dinner

STARTER

Burrata e Prosciutto

Burrata, Parma ham, heirloom tomato, beef tomato, balsamic vinegar dressing, pine nuts, black pepper

**Tommasi Bosco del Gal, Garganega, Trebbiano, Chardonnay, Custoza DOC,
Veneto, Italy, 2024**

APPETISER

Fritto Misto

Fried tiger prawns, seabass fillet, squid, zucchini, carrot, rocket, Calabrian chilli aioli

Tommasi Le Fornaci, Lugana Riserva DOC, Veneto, Italy, 2022

PASTA

Paccheri al Ragù d'Anatra

Paccheri IGP di Gragnano, tomato duck ragù, fennel seeds, Pecorino Romano

Tommasi, Ripasso Valpolicella Classico Superiore DOC, Veneto, Italy, 2021

MAIN

Saltimbocca alla Romana

Slow cooked Parma ham wrapped Kurobuta pork tenderloin, mashed potatoes, white wine & sage sauce

Tommasi, 'Rafaèl', Valpolicella Classico Superiore DOC, Veneto, Italy, 2022

Filetto di Manzo

Australian beef tenderloin, sautéed spinach, foie gras raviolo, beef jus

Tommasi, Amarone della Valpolicella Classico DOCG, Veneto, Italy, 2020

DESSERT

Millefoglie ai Frutti di Bosco

Caramelised puff pastry, Chantilly cream, mixed berries, icing sugar

Tommasi Grappa di Amarone della Valpolicella

 Gluten  Crustaceans  Fish  Milk  Soybeans  Celery  Sulphites  Molluscs  Eggs

Some dishes contain raw, cured, or undercooked ingredients. If you are pregnant, immunocompromised, or have any specific dietary concerns, please inform our service team before placing your order.