



Mandrarossa Wine Evening
Tuesday 9 March

Carpaccio di Polipo con Capperi, Rucola, Patate e Cipolla Rossa di Tropea
Carpaccio of octopus served with potato, capers, red onion and lemon oil
(Accompanied by Fiano, 2008)

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Ravioli ripieni con Tonno in salsa ai Crostacei
Homemade ravioli filled with tuna and served with cherry tomato, prawns and langoustine
(Accompanied by Cabernet Sauvignon, Rose, 2008)

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Ippoglosso ai frutti di Mare al Forno
Whole roasted Atlantic Halibut with clams, mussels, prawns,
cherry tomatoes and extra virgin olive oil
(Accompanied by Bendico Rosso, 2004)

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Sorbetto alla mela verde e zenzero
Green apple and ginger sorbet

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Filettino di Maiale in Cartoccio con Patate Ginepro e Vino Rosso
Fillet of pork gently roasted in a parchment pouch with new potatoes,
junipers and Cartagho wine
(Accompanied by Cartagho, 2006)

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Gorgonzola con Cioccolato Bianco, olive Nere e Miele di Acacia
Gorgonzola with white chocolate shavings
served with black olive and acacia honey tapenade
(Accompanied by Vendemmia Tardiva, 2006)

£ 45 per person

Please note that a discretionary service charge of 10% is added to all bills