



CANTINE  
PAOLINI

# WINE TASTING *Evening*

Thursday 30th April 2026

## ON ARRIVAL

*Wine*

*Gurgo Blanc de Blanc Brut*

## INSALTA DI MARE

*Fresh seafood salad on a bed of rocket finished with Sicilian lemon dressing*

*Wine*

*72 Filara Lucido*

## RAGU DI PESCATRICE

*Monkfish ragu tossed with fresh fusilli*

*Wine*

*Grillo Maleka*

## FILETTINO DI MANZO

*Fillet medallion served with dauphinoise potatoes, baby carrots and tenderstem broccoli finished with a red wine jus reduction*

*Wine*

*Nero d'Avola Maleka*

## FORMAGGI

*Cheeseboard from our award winning deli – caciocavallo and fresh ricotta – served with spiced honey and crackers*

*Wine*

*72 Filara Nero d'Avola Frappato*



WI-FI PASS  
celinos123

### IMPORTANT ALLERGEN INFORMATION:

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please inform your server before ordering. Full allergen information is available.



PLEASE REVIEW  
US ON  
TRIP ADVISOR