



CANTINE
PAOLINI

WINE TASTING *Evening*

Friday 1st May 2026

ON ARRIVAL

Wine

Gurgo Blanc de Blanc Brut

CAPONATA

Sicilian sweet and sour aubergine, celery and onion stew with burrata, toasted almonds and olive powder

Wine

72 Filara Lucido

INSALATA DI MARE

Fresh seafood salad served on a bed of lobster infused cous cous and finished with a classic Sicilian salmoriglio sauce and orange segments

Wine

Grillo Maleka

BRASATO DI MANZO

Braised scotch beef cheek with crushed garlic potatoes and seasonal vegetables, finished with a marsala and bone marrow jus

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.**



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US ON
TRIP ADVISOR