



WINE TASTING

Thursday 27th November 2025

FOCACCIA BARESE

RISOTTO ASTICE E GAMBERI CON STRACCIATELLA

Scottish lobster and prawn risotto cooked in a Brindisi style sauce, finished with stracciatella cream and lobster oil

Wine

Fiano IGP Puglia 'Monte dei Cocci' 12.5%

CROCCHETTA DI CACIOCAVALLO

Caciocavallo flavoured croquette served with crema di cime di rapa and finished with sliced capocollo

Wine

Rosato IGP Puglia 'Monte dei Cocci' 12.5%

GUANCIA DI MANZO

Slow cooked Scotch beef cheek served with fava mash and finished with a Negroamaro red wine and cardoncelli jus

Wine

Aglianico IGP Puglia 'Monte dei Cocci' 13.5%

FORMAGGIO

Gorgonzola and mascarpone served with spiced nuts, honeycomb and taralli

Wine

Conte Giangirolamo Rosso IGP Puglia 14.5%



IMPORTANT ALLERGEN INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe 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.

