

# *A Taste Of Italy*

*Enjoy a journey through Italian cuisine. We've taken the taste of Italy and given it a Juniper twist. We've also paired the dishes with some amazing Italian wines for a sublime Italian experience ... Buon appetito...*

## *Tartini*

*Lemon & balsamic roast fig, prosciutto ham & bocconcini, focaccia*

*Via Vai Prosecco*

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*Jerusalem artichoke & confit garlic soup*

*Sardinian flat bread*

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*Beef & tomato ragu stuffed crepe*

*Taleggio & parmesan cheese sauce, basil crust*

*2018 Montepulciano, Bifferno Rosso, Palladino*

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## *Macadamia crusted cod*

*Tomato & mozzarella risotto arancini, baby vegetables, sicilian lemon butter emulsion*

*2022 Fiano, IGT Terre Siciliane, Molino a Vento*

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*Lemon & oregano crumbed pork escalope*

*Garlic roast potatoes, creamed sage jus*

*2019 Marzemino delle Venezie Villa Mura, Sartori*

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## *Limoncello sorbet*

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## *Dolce*

*Tiramisu iced parfait, tia maria mascarpone ~ Sicilian lemon Ciambella sponge ~*

*Torta Tenerina chocolate tart*

*Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestyadi*

*Seven Course Menu £45 per person ~ Wine Pairing £25 per person*