

BISTRO NERI WINE TASTING

THURSDAY 15 DECEMBER

APPETIZERS

SLICED SALAME –CHEESE –OLIVES & BREAD STICK
COMPLEMENTED BY A “Vermentino Calasole Maremma Toscana”

STARTER

TUSCAN SOUP- Black cabbage-spinach-beans & pancetta(available without)
Served with a “Sangiovese “Le Focaiè” Maremma Toscana

MAIN COURSE

VENISON STEW served with oven baked polenta
Complemented by 2 Supertuscan wines, “Sassabruna” &
“Rocca di Montemassi” Toscana IGT

DESSERT(£6.00 EXTRA)

Tiramisu or Pannacotta
Served with “Il Santo” Dessert Wine

£ 42.00(incl. vat) per person