

# 2024 End of year Menu

7-course Tasting Menu

## IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

## IL BACCALA' (P, GF)

Salted cod/butternut squash/70% dark chocolate

2022 Timorasso DOC "Munta' le' Ruma" - Boveri

2021 Fiano "Bocca di Lupo" - Tormaresca

## I PLIN (V)

Porcini mushrooms/black truffle

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

## LA LASAGNA

Tradition and memories

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2018 Barbaresco DOCG "Asili Riserva" - Ca' Del Baio

## L'HALIBUT (P, GF)

Halibut/coffee/cauliflower/chestnuts/black caviar

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori

2018 Umbria IGT Chardonnay "Cervaro della Sala" - Antinori

## IL MAIALE (GF)

Pork belly/potato/apple/red cabbage

2020 Alta Mora DOC "Etna Rosso" - Cusumano / 2021 Piemonte DOC Sauvignon "L'Aquilone" - La Gironda

2019 Barolo DOCG "Monfalletto" - Cordero di Montezemolo / 2022 Gewurtztraminer "Joseph" - Hofstetter

## IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi DOCG "Black Label" (+£13)

## IL DOLCE (V)

Chocolate in many ways

Barolo Chinato - Batasiolo

Barolo Chinato - Cordero di Montezemolo

**£80 per person**

**Classic collection wine flight: £55**

**Premium collection wine flight: £95**

## NOTES FOR OUR GUESTS

Chef Valentina Aviotti's dishes are designed and executed in a complete way and represent her own personal culinary expression, therefore please be aware that we do not accommodate any personal alteration of the dishes in our menu, apart from any pre-agreed intolerances or allergies.

We don't offer a vegan menu.

Please inform us of any allergies or intolerances with 1 week notice minimum.

## 2024 End of year Menu

7-course Tasting Menu  
Chef's Vegetarian Choices

### IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

### IL CAVOLFIORE

Cauliflower three ways

2021 Piemonte Sauvignon DOC "L.Aquilone" - La Gironda

2021 Fiano Puglia IGT "Bocca di Lupo" - Tormaresca

### I PLIN (V)

Porcini mushrooms/black truffle

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

### LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2022 Gewurtztraminer "Joseph" - Hofstetter

### II RISOTTO (GF)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi "Valentino" - La Scolca

2022 Gavi di Gavi "Black Label" - La Scolca

### II FLAN (GF)

Red cabbage/PDO Taleggio/hazelnuts

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori

2018 Umbria IGT Chardonnay "Cervaro della Sala" - Antinori

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## 2024 End of year Menu

7-course Tasting Menu

Chef's Gluten-Free Choices

### IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

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2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

### IL BACCALA' (P)

Salted cod/butternut squash/70% dark chocolate

2022 Timorasso DOC "Munta' le' Ruma" - Boveri

2021 Fiano "Bocca di Lupo" - Tormaresca

### IL CAVOLFIORE (V)

Cauliflower three ways

2021 Piemonte Sauvignon DOC "L.Aquilone" - La Gironda

2021 Fiano Puglia IGT "Bocca di Lupo" - Tormaresca

### II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi DOCG "Valentino" - La Scolca

2022 Gavi di Gavi DOCG "Black Label" - La Scolca

### L'HALIBUT (P)

Halibut/coffee/cauliflower/chestnuts/black caviar

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori

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## 2024 End of year Menu

4-course Tasting Menu

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### IL BACCALA' (P, GF)

Salted cod/butternut squash/70% dark chocolate

2022 Timorasso DOC "Munta' le' Ruma" - Boveri

2021 Fiano "Bocca di Lupo" - Tormaresca

### LA LASAGNA

Tradition and memories

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2018 Barbaresco DOCG "Asili Riserva" - Ca' Del Baio

### IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi DOCG "Black Label" (+£13)

### IL DOLCE (V)

Chocolate in many ways

Barolo Chinato - Batasiolo

Barolo Chinato - Cordero di Montezemolo

**£40 per person**

**Classic collection wine flight: £30**

**Premium collection wine flight: £50**

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## 2024 End of year Menu

4-course Tasting Menu  
Chef's Vegetarian Choices

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2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

### IL CAVOLFIORE

Cauliflower three ways

2021 Piemonte Sauvignon DOC "L.Aquilone" - La Gironda

2021 Fiano Puglia IGT "Bocca di Lupo" - Tormaresca

### LA LASAGNA

Tradition and memories

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4-course Tasting Menu  
Chef's Gluten-Free Choices

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2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

### IL BACCALA' (P, GF)

Salted cod/butternut squash/70% dark chocolate

2022 Timorasso DOC "Munta' le' Ruma" - Boveri

2021 Fiano "Bocca di Lupo" - Tormaresca

### II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi DOCG "Valentino" - La Scolca

2022 Gavi di Gavi DOCG "Black Label" - La Scolca

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