

MARCH TASTING MENU

DEGUSTAZIONE

4 COURSE EXPERIENCE • £65PP

WINE PAIRING AVAILABLE FOR £35

NORTH-WEST OF ITALY IS A SCENIC AND PICTURESQUE LAND,
WHICH GASTRONOMIC SCENE HAS BEEN STRONGLY
INFLUENCED BY THEIR FRENCH NEIGHBORS.

The dishes presented in this menu showcase both ingredients, techniques and traditional elements of regions as Aosta Valley, Piedmont and Liguria, allowing our guests to experience a unique oenogastronomic experience.

BATTUTA DI FILETTO

Fillet mignon tartare, yolk gel, sweet pickled red onion, radishes

PAIRING Etna Bianco, 2022, Planeta

RAVIOLI FONTINA E FINFERLI CON RAGU

Fontina and chanterelle ravioli, beef and pork ragu, crispy sage leaves

PAIRING Rossese di Dolceacqua, 2016, Tenuta Anfosso

VITELLO TONNATO GF

Slices of Veal topside in a tuna, capers and anchovy sauce, rocket and caperberries

PAIRING Barolo, 2018, Veglio Angelo

MOUSSE AL CIOCCOLATO V

Dark chocolate and smoked sea salt mousse, Kirsch morello cherries, Lingue di Gatto biscuits

PAIRING Mon Cassis, Cocktail

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DIV'INO

WINE BAR & RESTAURANT

DIETARY INFO

GF NO GLUTEN CONTAINING INGREDIENTS • V VEGETARIAN • VG VEGAN
(If you have any allergies please let your waiter know)