

fratelli

RISTORANTE • BAR • TERRACE



An Evening with Marchesi Antinori

Join us for an evening of food and wine with Emanuele Barrasso, brand ambassador for Marchesi Antinori.
Featuring specially selected wines from Marchesi Antinori, paired with traditional Tuscan dishes.

Thursday 4th December at 7pm

65 PER PERSON

On Arrival

CUVEE ROYAL MARCHESI ANTINORI & CICHETTI

Antipasto

CACCIUCCO ALLA LIVORNESE

Traditional Livorno style stew with monkfish, mussels, squid and cuttlefish in a white wine, tomato, garlic, onion, chilli and parsley broth served with toasted bread



Wine Pairing

San Giovanni della Sala, Orvieto Classico Superiore

Primo

PAPPADELLE AL CINGHIALE

Wide ribbon pasta with a slow cooked wild boar ragu stewed in Chianti, tomatoes and herbs



Wine Pairing

Achelo Syrah, La Braccasca

Secondo

BISTECCA ALLA FIORENTINA

to share

On the bone Porterhouse steak, cooked to your liking, served with rosemary roast potatoes and spinach sautéed in extra virgin olive oil and garlic



Wine Pairing

Pian delle Vigne, Brunello di Montalcino

Dolce

TORTA RICCIOLINA

Shortcrust pastry with chocolate, dried fruit and nuts topped with meringue and drizzled with chocolate

To Finish

COFFEE & CANTUCCI



Wine Pairing

Marchesi Antinori, Vinsanto del Chianti Classico

Please note we are unable to cater for allergens on this set menu.