



# UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

16TH JANUARY 7:30 PM  
£58 PER PERSON BOOKING ESSENTIAL

## CASAL DI SERRA VERDICCHIO ORGANIC

Octopus carpaccio, potatoes, clementine & basil pesto gfo

## PLENIO CASTELLI DI JESI RISERVA

Crab & cucumber timbale, tomato & basil terrine, burrata mousse  
lobster coulis gf

## MONTIPAGANO MONTEPULCIANO ORGANIC

Strozzapreti ( pasta ) with porcini mushrooms, italian sausage,  
garlic, parsley, white wine and touch of cream gfo

## CUMARO ROSSO CONERO RISERVA

Sous vide veal fillet, celeriac potatoes & black truffle puree,  
red wine jus

## ALEATICO FATTORIA ALDOBRANDESCA ANTINORI

Chocolate & Pistachio tart, white chocolate ganache, raspberry  
honeycomb



**GF = Gluten Free - GFO = Gluten free option - VG = VEGETARIAN - C Contains CRUSTACEANS  
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS**