

AL
MOLO

WINE TASTING

£ 48 PER PERSON
BOOK IN ADVANCE £5 DEPOSIT



**THURSDAY
18TH APRIL 7:30**

FRANCIA CORTA CUVEE PRESTIGE ED 46 CA DEL BOSCO

RIBBON OF CURED SALMON IN ORANGE AND BEETROOT GF

CENTOVIE PECORINO ORGANIG UMANI RONCHI

CRUDO OF SCALLOPS MARINATED IN LEMON PINK PEPPERCORN GARLIC AND
PARSELY GF

GRECO DI TUFO TENUTE ALTAVILLA VILLA MATILDA

RISOTTO WITH CUTTLEFISH RAGOUT GF

VALPOLICELLA CLASSICO MASI BONACOSTA

MONKFISH AND PARMA HAM ROULADE FILLED WITH RICOTTA SPINACH, TOMATO
SAUCE GF

MOSCATO D ASTI PRUNOTTO

PISTACCHIO CRUST PIE LIME CUSTARD PISTACCHIO PRALINES AND CITRUS

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