

WINE PAIRING SPECIALS Truffle & Parma Ham Croquettes 120 paired with a glass of Trivento Sparkling Brut NV (Argentina) VIN+ Vegetarian Antipasti 120 paired with a glass of Le Rosé de la Chapelle (France) Baby Squid Slow Braised in a Roast Garlic & Tomato Sugo with 120 Toasted Crostini paired with a glass of Cultus Blaufrankish Reserve '07 (Austria) Caesar Salad of Rosemary Chicken with a Soft Poached Egg & Garlic 120 Croutes paired with a glass of Delicato Everyday White (USA) 120 House Made Gnocchi Pesto with Cherry Tomatoes, Wild Rocket & Shaved Parmesan paired with a glass of The Stump Jump Riesling, Sauvignon Blanc '11 (Australia) 120 Tagliatelle with a Bolognese Ragú paired with a glass of La Chapelle de Saint Dominique Syrah, Mourvèdre '06 (France) Traditional Risotto alla Milanese with Iranian Saffron 140 paired with a glass of Delicato Merlot '09 (USA) Pan Seared Barramundi on Sicilian Caponata & a Black Olive Paté 140 paired with a glass of Casillero del Diablo Chardonnay '11 (Chile)



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