

15th March



Italian Food & Wine Paring Evening

5 course tasting menu
Italian aperitive and wine pairings



Welcome Aperitif

Aperol Spritz - Aperol Liqueur, Prosecco, Splash of Soda

Bruschetta Classica

Tomato, garlic, basil, extra virgin olive oil, grilled homemade bread

White Wine Pairing

Ravioli Capesante & Aragosta

Homemade ravioli filled with lobster & scallops,
courgette, garlic and cream sauce

White Wine Pairing

Cozze Alla Tarantina

Fresh mussels in an onion, garlic, tomato, wine & herb sauce,
served with homemade rosemary focaccia

Red Wine Pairing

Involtini Di Branzino

Fillet of Seabass, stuffed with mozzarella, sultana & pine nut, herb crust,
herby potatoes, basil & mint pesto

Dessert Wine Pairing

Tris Di Dolci Della Tradizione

Trio of Italian Desserts :-

Tiramisu

Vanilla pannacotta with limoncello jelly

Cannoli filled with ricotta, candied fruit & chocolate

Reservations 612355 | £55 per person (deposit £10pp)

Price inclusive of tasting menu, aperitif and wines.

Culinary team, Joan Mowat & Italian trained chef Manuel Giordano

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