

De Luca

# Italian WINE TASTING

TUESDAY 25<sup>TH</sup> APRIL 2023

## Pre starters

- 🍷 Miraly Rosato, Tenuta Montecchiesi, Tuscany
- 🍷 Soave, Tenuta Corte Giocobbe, Veneto

## Starters

### DEEP FRIED CRISPY SQUID

served with our handmade sweet chilli & ginger relish, rocket & lemon

### CLASSIC TOMATO & BASIL BRUSCHETTA

plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

### BURRATA

served with roasted aubergine, sun-dried tomato & caramelised red onion (v)

### CHORIZO ARANCINI

stuffed with fontina cheese served with a cucumber yoghurt

- 🍷 Vermentino Chardonnay, Tenuta Montecchiesi, Tuscany
- 🍷 Pecorino, Tenuta Ilauri, Abruzzo

## Main

### SEA BREAM

served with a lemon mash, grilled asparagus with a black olive & buerre blanc sauce

### SQUID INK PASTA

with crab meat, courgette, mixed peppers, garlic & spring onions finished with white wine & chilli butter

### CHICKEN SALTIMBOCCA

wrapped in prosciutto served with sea salt & olive oil rosti potatoes & green beans

### VEGAN GNOCCHI

with a walnut & mushroom sauce (vegan/vegetarian)

### MELANZANE PARMIGIANA

homemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf)

- 🍷 Merlot Sangiovese, Gran Bruno, Castello di Radda, Tuscany
- 🍷 Ripasso delle Valpolicella, Tenuta Dal Cero, Veneto

## Dessert

### A SELECTION OF ITALIAN CHEESE

- 🍷 Nero d`Avola Nerello Mascalesse Borgo Selene, Puglia
- 🍷 Nebbiolo d`Alba, Produttore Govone, Piedmont