## A TASTE OF NOCI

Our 4-course tasting menu celebrates the best of Noci - from seasonal small plates to signature fresh pastas and more.

Add our hand-selected wine pairings to bring out the best in every dish.



### SMALL PLATE

'Nduja arancini, parmesan foam

or

Summer salad of peas, beans, samphire, charred shallot, citrus dressing pb

### FRESH PASTA

Veal & pork Genovese ragu, Monk's Head cheese, paccheri or

Penne arrabbiata, Calabrian chilli, tomato, herb oil, pangrattato pb

## LARGE PLATE TO SHARE

Chicken Milanese, miso sauce, pickled fennel and radicchio slaw

or

Sea bass fillet, green & yellow courgettes, mint, garlic, chilli, parsley oil

or

Marinated courgette salad, minted ricotta, chicory, chickpea and smoked almond salsa v

## DESSERT

Chocolate mousse, extra virgin olive oil, sea salt pb or

Vanilla panna cotta, morello cherries, dark chocolate



v - vegetarian | pb - plant-based A discretionary service charge of 12.5% will be added to your bill. Minimum two people. Wine is served in 175ml measures, apart from Moscato d'Asti served in 100ml measure.

# ADD PERFECT WINE PAIRINGS



### SMALL PLATE PAIRING

Pinot Grigio, Il Casone, Veneto - Delicate, apricot, almonds
or

Montepulciano d'Abruzzo, Feudi d'Albe, Bove - Blackberries, cherry, liquorice

### FRESH PASTA PAIRING

Sangiovese, Novità, Emilia Romagna - Smooth, redcurrent, spice or

Sauvignon Blanc, Sacchetto, Veneto - Aromatic, elderflower, herbaceous

## LARGE PLATE PAIRING

Sollazzo Bianco, Vino d'Italia - Easy-drinking, zesty, floral or

Pinot Noir, Sacchetto Veneto - Supple, vibrant, wild strawberry

## DESSERT PAIRING

Chianti Riserva, Bonacchi, Tuscany - Blackberry, balsamic, cedar or

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont 2023 - Gently sparkling, peaches and cream



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