

PERFECT PAIRINGS



PASTA

Strozzapreti, creamed courgettes, lemon, basil & toasted pine nuts pb

Perfectly paired with

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

Brown butter cacio e pepe, ziti

Perfectly paired with

Trebbiano, Novità, Emilia Romagna - Light, refreshing, citrus

Amatriciana, ziti, Datterini tomatoes, crispy guanciale, pecorino

Perfectly paired with

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

Chianti & beef shin ragu pappardelle, truffle, rosemary & shallot crumb

Perfectly paired with

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

NOCI

v - vegetarian | pb - plant-based

One pasta and 175ml glass of wine per person. A discretionary service charge of 12.5% will be added to your bill.

@nocipasta