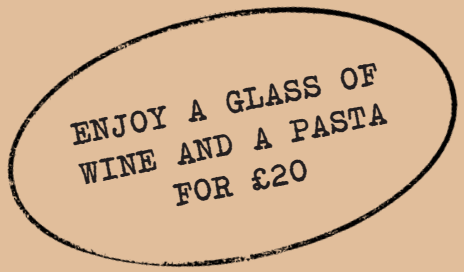


PERFECT PAIRINGS



PASTA

Puttanesca pb

slow-cooked tomatoes, capers, olives, crispy garlic, parsley, picci pasta

Perfectly paired with

Picpoul de Pinet, Les Montalus, Languedoc - grapefruit, aromatic, mouthwatering

Cacio e pepe

brown butter, pepper, Parmesan, pecorino, paccheri pasta

Perfectly paired with

Garganega, Il Casone, Veneto - ripe citrus, refreshing, floral

Amatriciana

slow-cooked Datterini tomato sauce, Guanciale, pecorino, ziti pasta

Perfectly paired with

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

Beef shin & Chianti ragu

rosemary & shallot crumb, pappardelle pasta

Perfectly paired with

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

NOCI

v - vegetarian | pb - plant-based

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

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