

Winemaker Dinner Series

Tuesday 06 March 2018

"SICILIAN NATURAL WINE"

Girolamo Russo e Arianna Occhipinti

aperitivo

a selection of Chef's canapés butler passed
Girolamo Russo Nerina Etna Bianco DOC 2016

menu

polenta – fegato – fegatini di pollo – nocciola
'polenta' cake, chicken and duck liver pate, hazelnut
Arianna Occhipinti SP68 Nero D'Avola e Frappato 2016



ravioli – patata – tartufo – funghi
house-made ravioli stuffed with potato
truffle and mushroom sauce
Girolamo Russo A Rina Etna Rosso DOC 2014



agnello – sedano rapa – spinaci – caffè
pan-roasted lamb, celeriac purée, sautéed spinach, coffee powder
Arianna Occhipinti Il Frappato 2014



cremino – cioccolato – anguria
Vhalrona chocolate cremino, watermelon sorbet

\$98++

Head Chef Emanuele Faggi
