

CONTE

\$179 REGIONAL WINE DINNER: VENETO

SARDE IN SAOR ON WHITE GRILLED POLENTA

'Typical Cicchetto that defines the taste of Venice, Sardines in an agrodolce onion, pine nuts and sultanas sauce'

NV NINO FRANCO PROSECCO BRUT

TUNA CARPACCIO, PINK PEPPERCORN, DILL, LEMON

'Carpaccio is a dish that was invented in 1950 in Harry's Bar in Venice and named after the Venetian Renaissance artist Vittore Carpaccio. Translates in 'thinly sliced'

2021 ANSELMI SAN VINCENZO (Garganega, Chard, Sauv Blanc)

WARM OCTOPUS AND POTATOES SALAD

'Recipe inspired by a technique used by Mirella at Alla Vedova in Cannaregio, Venice. The version here is based on the dish that she serves at her charming Osteria'

2021 ANSELMI CAPITAL CROCE (Garganega)

POENTA E OSEI

'Grilled Quail with warm soft polenta, lard and sage. This dish comes from the Veneto's farmers who, during the festivities, used to sacrifice their most succulent birds. A delicacy made of hunted game cooked on the spit and filled with herbs'

2019 ANSELMI REALDA Cabernet Sauvignon

SALAME AL CIOCCOLATO WITH WHIPPED CREAM

'The name comes from the appearance of this chocolate and nut sausage that looks like a salame, normally served with caffe' at the end of the meal'

2021 NINO FRANCO DRY