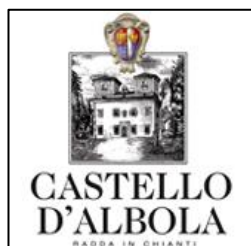




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ZONIN1821



WINE TASTING MENU

WEDNESDAY 24TH JUNE 2015

Buon Appetito



APERITIVO

TARTINE ASSORTITE

A selection of Italian canapes

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PROSECCO SPUMANTE DOC BRUT CUVÉE 1821

Very fruity and aromatic, well-balanced and appealing, with the extremely delicate almond note

ANTIPASTO

CACCIUCCO TOSCANO

Traditional Tuscan fish soup served on a rustic cruton

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CALASOLE VERMENTINO DOC - ROCCA DI MONTEMASSI

Bouquet of flowers, with spicy notes. It is full flavoured and fresh with citrus hints and almond notes

PRIMO PIATTO

RAVIOLI DI CODA DI BUE

Home made pasta filled with ox-tail, served in a beef jus

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CHARDONNAY POGGIO ALLE FATE TOSCANA IGT - CASTELLO D'ALBOLA

Very intense on the nose with notes of elderflowers, banana and golden apple. Dry and well balanced, it has a clean, satisfying long finish.

SECONDO PIATTO

PORCHETTA CON PATATE

Boneless suckling pig, rolled with herbs and spices and gently roasted with potatoes

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CHIANTI CLASSICO DOCG - CASTELLO D'ALBOLA

A solid, typical Chianti Classico, with violet, cherry and leather flavour. The palate reveals harmonious structure and balanced body.

SASSABRUNA MAREMMA TOSCANA DOC - ROCCA DI MONTEMASSI

An exciting "baby SuperTuscan". It has a deep ruby red colour and scents of red fruits and spices. It is full-bodied with refined tannins and a long finish.

DOLCE

DELIZIA AL LIMONE

Lemon delight

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MOSCATO D'ASTI DOCG - CASTELLO DEL POGGIO

The bouquet is intense and very inviting, with scents of musk and peaches. On the palate it is sweet yet not all cloying; well-balanced and with an extremely refined fruitiness.