



OSTERIA

— WINE · FOOD · COCKTAILS —

In association with



Members Wine Dinner Menu

Wednesday 20th June 2018

We are delighted to host another wine dinner for Barbican members in collaboration with Dal Cero winery from Italy. This will showcase their unique wines and also our cuisine.

During the reception and dinner we will be tasting Pinot Grigio Del Cero Ramato, Soave Tenuta di Corte Giacobbe, Cantona Montecchiesi Selverello Syrah, Valopicello Ripasso Del Cero. To guide us through the wines of this unique winery we have Francesca Del Cero, Brand Ambassador.

Join us at the Osteria for a three course menu of paired food and wine with beautiful views over the Barbican lakeside terrace.

The evening will commence at 7.15 pm with a drinks reception followed by the dinner.

The cost of the dinner and wine is £50 per person including service charge.

Aperitivo

Almonds, olives and taralli

Pinot Grigio Del Cero Ramato

Starter

Cured salmon, compressed cucumber, wild fennel

Soave Tenuta di Corte Giacobbe

Main

Crispy lamb breast, broad beans, marjoram heritage carrots

Cantona Montecchiesi Selverello Syrah

Cheese

Italian cheese selection, with quince, grapes and sea salt crackers

Valopicello Ripasso Del Cero

Coffee

Background

Dal Cero family story begins in 1934, in the province of Verona, when Augusto Dal Cero purchased, in the commune of Roncà, a very unusual piece of land, dominated by two extinct volcanoes, Crocetta and Calvarina.

Right from its very beginnings, the Dal Ceros have always seen wine as a way of reaching out and encountering others, a way of communicating through one's senses, in frank simplicity. Simplicity, however, in no way implies banality. Just the contrary. Although the Dal Cero vineyards do not have official organic or biodynamic certification, the family's philosophy is based on the concept of nature in balance. That means ensuring, in a purely natural way, balanced soil and protection of all its organisms, in order to obtain sound, healthy grapes and, therefore, high-quality wines.