

# barbican

## Barbican Membership Summer Event

In association with

# BOTTEGA

Thursday 16th August 2018, 6.30pm – 9.00pm

The cost of the dinner and wine is £40 per person including service charge.



### **Bottega Poeti Prosecco Brut DOC**

Buffalo Mozzarella cheese, caponata, basil leaves

### **Bottega Rose Gold Pinot Nero Brut**

Chicken Caesar salad with olives, walnuts, extra-virgin olive oil

### **Soave Classico DOC**

Linguini with clams, garlic and flat parsley

### **Ripasso Valpolicella Superiore DOC**

Beef carpaccio, pickled baby beetroot, goats' cheese, balsamic vinegar

### **Petalo Moscato Spumante**

Tiramisu

### **Limoncino Bottega**

Coffee

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Please inform us in advance of any dietary requirements



## Background

Bottega has a history of four centuries in the world of wine and grappa. Since the 17th century, when their ancestors cultivated the vine as tenant farmers, up to now, with Bottega grappa and liquors being appreciated all over the world.

From the vineyard to the bottle, each moment of product creation is monitored with artisan care and attention to detail. They choose simple, natural flavours connected with the territory. Artisan style and the connection with the territory make Bottega products unique and unrepeatable elsewhere.