

# Members Wine and Dinner Pairing

## Wines of Northern Italy

Wednesday 30<sup>th</sup> October 2019, 7.15pm for 7.45pm  
£45 per person including service charge.

Our Head Chef, Clifton D'Souza, has created a special menu to accompany a selection of wines from Northern Italy

**Reception Drink – Umani Ronchi, Villa Bianchi Verdicchio, Marches, 2018**  
Bruschetta of mozzarella, tomatoes, basil and Giraffa olives

**Starter - Marco Felluga, Just Molamatta, Friuli, 2017**  
Shaved zucchini, ricotta and walnut salad, lemon dressing

**Main Course – Masi, Bardolino Frescaripa, Veneto, 2017**  
Short rib of beef, carrot puree, tender steam broccoli, heritage potatoes, mustard seed jus

**Cheese – Mezzacorona, Teroldego Rotaliano, Trentino, 2017**  
Italian cheese selection, pane carasau

Coffee

Please inform us in advance of any dietary requirements

### Background

One characteristic the northern regions have in common is that all seven regions are connected by the Alps. The selection includes wines from the Marches and is a balanced selection of indigenous grape varieties alongside some very interesting interpretation of international grapes.

