

Villa Sandi Wine Dinner

25th March 2019

£95

*Four-course menu
Each course served with Villa Sandi wine*

CAPPELETTI DI VITELLO

Fresh pasta stuffed with slow cooked veal with pancetta,
porcini mushrooms and parmesan

COSTATA DI AGNELLO

Roast rack of Somerset lamb (pink) with zucchini, Jerusalem artichokes,
fennel, carrots, beetroots, asparagus, turnips and salsa d'erbe

OR

ORATA AL FORNO

Roasted sea bream fillet with roseval potatoes, fennel, tomatoes,
olives, parsley and white wine

IL FORMAGGIO

Served with mostarda and homemade crackers

PANNACOTTA

Raspberries and grappa

*Please speak to a member of the team if you have any dietary allergies or
intolerances. This is a sample menu.*

All prices include VAT at the current prevailing rate. A discretionary 12.5% service
charge will be added to the final bill.