



MENU

WELCOME DRINK

CLASSIC ITALIAN COCKTAIL
Aperol Spritz

STARTER

FLAN DI ZUCCA CON
FONDUTA DI PARMIGIANO (v)
Savoury Pumpkin Tart infused with
Herbs on a Parmesan Fondue
Paired with 175ml White Wine

Pecorino Abruzzo Tor Del Colle

A crisp and fresh Pecorino from Abruzzo; lemon-green in colour with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity and notes of white peach, pear and green apples.

MAIN COURSE

BRASATO CON SEDANO RAPA E GORGONZOLA
Tian of Braised Beef with Celeriac Puree and Blue cheese,
dressed with Marsala Jus and Wild Mushrooms

Paired with 250ml Red Wine

Montepulciano d'Abruzzo Riserva Tor Del Colle

Intense purple in colour with intense aromas of blackberries and cherries. The palate is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks. Chewy tannins support the palate which finishes long and fruity.

DESSERT

A selection of Italian Cheeses OR Italian Gelato Ice Cream

Paired with 50ml Dessert wine

Dindarello, Veneto Bianco Passito

Sweet on the Palate, balanced and full-bodied, yet simultaneously fresh and lively, with a long and persistent finish.

Town Quay Road Southampton SO14 2AR
023 8022 1159 info@ennios.co.uk • www.ennios.co.uk