



## A Taste of Tuscany at The Wharf

Join us at the Wharf and immerse yourself in a five-course dinner complemented by the finest wines from the prestigious Marchesi Antinori vineyard.

A Brand Ambassador from Antinori will be present, providing a fascinating commentary about each wine's unique qualities and the reason for the pairings.

Join us from 7pm on 23rd November for a culinary journey through Tuscany to sample a fabulous special Italian-themed dinner combined with a rich wine legacy. We have added the wonderful wines that will be served during this dinner at a specially discounted price for one month only.

*The Antinori family has been producing wine in Tuscany for six centuries and exporting it for four. That is 26 generations of uninterrupted family ownership, making them the 10th oldest company in the world still in the hands of the same family.*

*They moved to Florence in the early 13th century, and to this day, remain central figures in the fabric of the city. Through judicious acquisition of vineyards, and an uncanny knack for developing iconic wines, Antinori has become Tuscany's – arguably Italy's – pre-eminent wine producer.*

**Book now to avoid disappointment.**

22 Manor Road,  
Teddington, TW11 8BG

wharfteddington.com  
020 8977 6333

## Franciacorta Blanc de Blancs NV, Tenuta Montenisa

*served with*

Crostini neri con fegatini di pollo e vin santo del Chianti Crostini di porcini, Salvia frita

*Chicken liver Crostini neri with vin santo, Crostini with porcini mushrooms, fried sage*

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## Bramito Chardonnay 2022, Castello della Sala

*served with*

Calamari saltati in padella con zafferano, olive, rucola e limone

*Pan-fried calamari with saffron, olives, rocket and lemon*

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## Il Bruciato 2021, Tenuta Guado al Tasso

*served with*

Fettuccine con ragu d'anatra, gremolata all'arancio e parmigiano

*Fettuccine with duck ragu, orange gremolata and parmesan*

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## Marchese Antinori Chianti Classico Riserva 2020, Tenuta Tignanello

*served with*

Porchetta con ripieno di pinoli, finocchio e salvia, cavolo nero, patate arrosto al rosmarino

*Porchetta with pine, sage & fennel stuffing, black cabbage, rosemary roast potatoes*

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## Muffato della Sala 2019, Castello della Sala

*served with*

Crème brule alle castagne

*Chestnut crème brûlée*