



# Tasting Menu

## The Best of Bolton's

*Dine*

### STARTERS

**GAMBERONI MERIDIONALI**  
Pacific prawns with garlic, herbs and butter sauce.

**FUNGHI DI CAMPAGNA**  
Forest mushrooms cooked in garlic, parsley, and olive oil.

### PASTA

**TAGLIOLINI CON GAMBERI E SPINACI**  
Tagliolini with prawn and spinach.

**PAPPARDELLE ALFIE STYLE**  
Ribbon pasta with meatballs, mushrooms, tomato sauce, and cream.

### MAIN COURSES

**BRANZINO MARINARA**  
Fillets of sea bass in a clam and shrimp sauce

**SALTIMBOCCA ALLA ROMANA**  
Veal with Parma ham and sage.

### DESSERTS

**TRADITIONAL ITALIAN TIRAMISU**  
coffee-soaked ladyfingers and mascarpone cream

**PANNA COTTA AL CARAMELLO**  
Panna cotta with caramel sauce

**£ 50**

*Wine*

### PROSECCO CA' DEL CONSOLE

A sparkling gem from the Veneto, effervescent embrace of floral aromas

### PINOT GRIGIO TERRE DEL NOCE

Northern Italy, flavors of ripe melon and white peach, with a whisper of almond.

### GAVI DI GAVI BROGLIA

Piedmont region, presents a delicate bouquet of white flowers, green apple, and hints of lemon zest.

### PRIMITIVO SASSEO SALENTO ITG ALTEMURA

Salento, boasts a deep, alluring ruby hue and an enticing aroma of dark fruits, intermingled with hints of vanilla.

### MONTEPULCIANO D'ABRUZZO DOC ZONIN

Abruzzo region, boasts a deep ruby color and a complex nose of dark fruits, spices, and a touch of earthiness

### MOSCATO MONTEOLIVO D'ASTI DOC

Sweet wine from Asti in Northwestern Italy, notes of ripe peach, apricot, and orange blossom

**£50**

SERVICE CHARGE 12.5% AND COVER CHARGE NOT INCLUDED  
FOR INQUIRIES PLEASE CALL  
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