



*Taste of Italy 30/04/2026*

*Toscana*

*5 courses Menu with paired wines £54.50*

**APPETIZER:**

**Crostino Toscano (G,M,Ce,Sd)  
Crostino with Chicken Liverpool patè  
Paired with Rossini**

**STARTER:**

**Cecina Toscana with salame toscano (Sd)  
Traditional chickpeas cake with Salame  
Paired with Orvieto Classico DOC Ruffini**

**PASTA:**

**Gnudi burro e Salvia (E,G,M)  
Ricotta & Spinach dumpling served with sage and butter  
Paired with Vermentino Maremma DOC**

**MAIN COURSE:**

**Stoccafisso alla riese with parsley potatoes (F,Sd)  
Dry salted cod stewed with tomato, olives & parsley potatoes  
Paired with Selvabianca Vernaccia di S. Gimignano**

**DESSERT:**

**Panforte Senese (N)  
Paired with Vinsanto del nonno**



**Vegetarian option available on request**