

Stuzzico...

Opera Event Menu
Thursday, 12th October 2017

The evening begins with a complimentary glass of Prosecco

First Course

Carpaccio di manzo con Parmigiano
Beef carpaccio with Parmesean shavings

Wine: Gavi di Gavi Masseria dei Carmelitani

Second Course

Risotto al Torpedino, melanzana al forno e ricotta salata
Risotto with tomato "Torpedino" with roast aubergine and salted ricotta

Wine: Pino Nero Torre Fornello

Third Course

Dentice al forno con carciofi e patate
Red snapper with "spinoso" artichokes and potato

Wine: Santa Barbara Stefano Antonucci Verdicchio Superiore

Dessert

Torta al cioccolato e fichi
Figs and chocolate cake

Wine: Passito di Pantelleria

£85 per person

Book online or by phone with reference 'Opera Event'