



The Wine Dinners – Number 1  
Feudi del Pisciotto, Sicily - Hosted by Roberto Cremonese

Thursday 21<sup>st</sup> March 2019  
£49.50 per person

Join us for a spectacular evening celebrating Italy and specifically Sicilian wines.

The evening will begin with an arrival drink and canapés, followed by a menu specially created by our Executive Head Chef **Rob Clayton**, with each course matched to the perfect wine, and presented by **Roberto Cremonese**

Arrival 19:30 – Dinner 20:00

Clayton's Canapés  
*Inzolia Catarratto 2017 Baglio del Sole*

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Flaked Poached Salmon, Diced Salmon and Marinated Salmon  
bound with natural yogurt, sweet mustard dill mayonnaise, fennel, poppy & sesame seed biscuits  
*Grillo Carolina Marengo 2016 Feudi del Pisciotto*

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Portland Crab Taglioni  
*Tisart 2016 Gurra di Mare*

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Pan Roasted English Fillet of Beef  
with roasted red pepper purée, red wine sauce  
*Nero Davola Versace 2015 Feudi del Pisciotto / Frappato Kisa 2015 Feudi del Pisciotto*

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Vanilla Panna Cotta  
oat crumble, caramelised blood oranges, blood orange sorbet  
*Passito Ferre 2015 Feudi del Pisciotto*

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Coffee Torelli  
Biscotti

Stay the night from £65.00 including breakfast in one of our Cosy Rooms.  
(upgrade to Standard Room £75.00, or Premium Room £95.00)

Feudi Del Pisciotto is located at the very heart of Sicily, Near Ragusa. The feud dates back to the Eighteenth century and, at the time, was one of the largest of Sicily. Today the Sicilian oenological production is experiencing an important turning point: the valorisation of the potentialities not yet fully expressed on the island.