



# Italian Wine Tasting Masterclass & Supper

*Bangers, Moorgate*

*Wednesday 20<sup>th</sup> February 2019*

## To Start

Roasted Romano pepper salad, Suffolk fennel salami, red  
chicory, caperberries

*Sangiovese Armigero Riserva, 2014, Emilia-Romagna DOC*

## Main Course

Roast fillet of cod with caper mash,  
lemon & parsley brown butter sauce

*Carlomagno Fiano, 2017, Puglia IGP*

## Cheese Course

Somerset Brie, served with grapes,  
chutney and biscuits

*Pelassa Mario's Rosso, 2016, Piedmont*

Please inform a member of the team immediately if you have any special dietary requirements which you have not already informed us of.