

NIGEL'S 
Italian
TOUR

DRINK & SNACKS ON ARRIVAL

Tuscany

Tomato Bruschetta
Calamari frit, fermented garlic mayo
Frassinelli, Prosecco di Conegliano Valdobbiadene

MENU

Sicily

AMBERJACK TUNA TARTAR
Sicilian lemons, basil emulsion
Vanedda, Bianco di Siciliana

Calabria

STUFFED ZUCCHINI BLOSSOMS
Grated Romano cheese
Alejandro, Fiano

Lazio

WILD SEABASS
lime crust, arrabbiata sauce
I Capitani, Serum, Greco di Tufo

Romagna

OPEN LASAGNE
Aged 24-hour slow-cooked beef, aged tomatoes
Cantina Negrar, Corvina

Romagna

ROAST WHITE PEACH
mascarpone, balsamic sabayon, raspberries
La Rifra, Chiaretto, Rose