

barbican

Members wine dinner

In association with

BOTTEGA

Wednesday 28th November 2018, 7.15pm for 7.45pm

The cost of the dinner and wine is £45 per person including service charge.



Our Head Chef, Clifton D'Souza, has created a special menu to accompany their wines.

Reception - Bottega Poeti Prosecco Brut DOC

Olives and Taralli

Soave Classico DOC

Pumpkin tortelloni

Ripasso Valpolicella Superiore DOC

Braised short rib of beef, molino polenta, heritage carrots

Petalo Moscato Spumante

Quince tart with vanilla ice-cream

Limoncino Bottega

Coffee

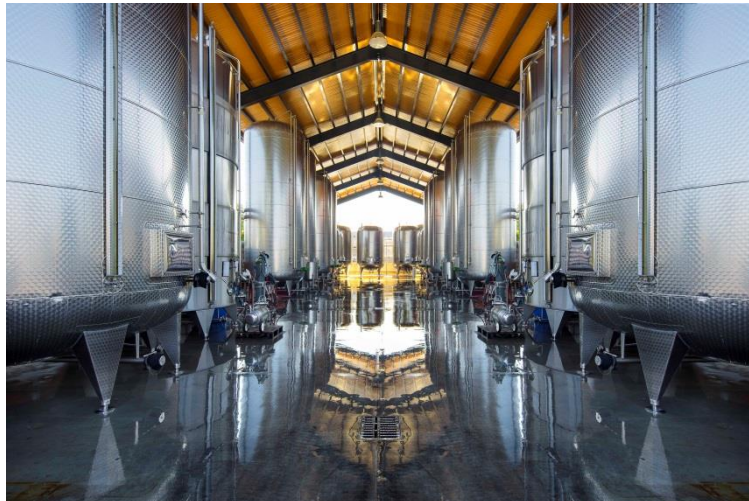
barbican

Please inform us in advance of any dietary requirements



Background

Bottega has a history of four centuries in the world of wine and grappa. Since the 17th century, when their ancestors cultivated the vine as tenant farmers, up to now, with Bottega grappa and liquors being appreciated all over the world.



From the vineyard to the bottle, each moment of product creation is monitored with artisan care and attention to detail. They choose simple, natural flavours connected with the territory. Artisan style and the connection with the territory make Bottega products unique and unrepeatable elsewhere.