



## WINE PAIRING PROGRAM

*Our knowledgeable Sommeliers have curated two different flights of wine for each of our set menus that will take you on a journey to the best regions of Italy and beyond.*

*Allow yourself to be guided by us and discover, or rediscover, wine that will enhance the flavor of the menu carefully designed by our chefs.*

*Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*

CLASSIC PAIRING

95PP

**2023 | Elena Walch, Blauburgunder | Alto Adige, Italy**

*This female lead winery produces a very precise and elegant Pinot Noir full of freshness.*

*The acidity of this high-altitude pinot brings balance to the rich wagyu.*

**2022 | Agricola Fiorano, Erminia Giulia, Pecorino | Marche, Italy**

*White Flowers, Citrus and spice. This textural wine shows hints of richness supported by superb sapidity.*

**2023 | Domaine de la Suffrene, Bandol | Provence, France**

*Embrace the holiday feeling with this rich rosé from the famous hills of Bandol; perfect combination with our lobster pasta.*

**2021 | Cantalici, Baruffo Chianti Classico | Tuscany, Italy**

*This is Italy's most famous red wine. A gorgeous Sangiovese, with a hint of rusticity; enhancing the charred flavor of the rib-eye.*

**2015 | Tenuta Sicciano, Vin Santo Del Chianti | Tuscany, Italy**

*Age has softened up the sweetness of this Vin Santo. The golden raisin and toffee flavours are a match made in heaven for our famous Tiramisu.*

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SOMMELIER PAIRING

185PP

**2023 | Passofonduto, Occhio di Sale, Nero D'avola | Sicilia, Italy**

*Step on the dark side of "rosé" with this vibrant Sicilian gem. Nero d'Avola is dominant in this brilliant rosato. This is proof that rosé needs to be taken seriously.*

**2022 | Ca' Marcanda Vistamare | Tuscany, Italy**

*The only white wine produced by the Gaja family in Tuscany is a textural blend of Vermentino, Fiano and Viognier. The generous and slightly marine nose is followed by a remarkable complexity of roundness and herbaceous notes.*

**2021 | Elena Walch Beyond the Clouds Chardonnay | Alto Adige, Italy**

*Alto Adige's first super cuvée was born in 2000. Ever since, Elena Walch and her two daughters have been producing one of Italy's best chardonnays.*

**2018 | Colleoni, Rosso di Montalcino | Tuscany, Italy**

*In 2018 Marino made a strict selection for his Riserva and decided to declassify the grapes from his Brunello di Montalcino vineyards into this amazing Rosso. This is dense, serious and highly balanced with mineral notes and great vibrancy.*

**2020 | Tenute Dettori, Moscadeddu | Sardegna, Italy**

*Tenute Dettori has been leading the way on a natural approach to Sardinian winemaking. Famous for its floral and exotic aromas, this Moscato brings sweetness with a vibrant acidity, with a hint of saltness.*

CLASSIC PAIRING

95PP

**2022 | La Tosa, Colli Piacentini, Sorriso di Cielo | Emilia Romagna, Italy**

*Created in 1991 following a wish from the producer to show his love for this varietal. Some consider it as an alternative to Gewürztraminer but don't let this fool you. This is a dry textural white packing a great deal of flavours.*

**2022 | Fattoria San Lorenzo, Le Oche Verdicchio | Marche, Italy**

*12 months of aging on its lees has given this herbaceous Verdicchio a rich and almost salty texture. The palate is weighted yet sapid. The rich texture of the tuna emulsion is lifted up by the saltiness of this great Verdicchio.*

**2021 | Perticaia, Trebbiano Spoletino | Umbria, Italy**

*Crafted in the only Central Italian region away from a littoral, this wine shows vegetal and grassy notes.*

**2022 | Cordero di Montezemolo, Langhe Nebbiolo | Piemonte, Italy**

*19th generation winemaker Alberto is carrying a long tradition of mastering Nebbiolo. The varietal is known for its refined tannins which are the perfect match with our famous Cotoletta a la Milanese.*

**2022 | Pierro Gatti, Moscato Frizzante | Piemonte, Italy**

*Light and slightly bubbly, this is the perfect pair with a creamy gelato.*

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SOMMELIER PAIRING

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**2023 | Quintarelli, Bianco Secco | Veneto, Italy**

*World renowned winery in the heart of Veneto, extremely famous for their Amarone but we often forget this white blend. There is a lot of Minerality, and tensions lifted up by a great tropical body and an almost salty finish.*

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**2019 | Elvio Cogno, Barolo Cascina Nuova | Piemonte, Italy**

*Young vines can make a great Barolo that can be enjoyed without having to wait 20 years. This is what Valter wanted to prove, and it has been achieved with brio. This textbook Barolo shows intense aromas of rose petals and present itself in a delicate tannin structure true to its origine.*

**2011 | Château La Tour Blanche, Sauternes, 1er Grand Cru Classe | Bordeaux, France**

*One of my longtime favorite Château in Sauternes. The Château, and its vineyards, was gifted by his previous owner to the French government in 1909 with one condition: they had to create a winemaking school within its walls. 2011 was a brilliant vintage for La Tour Blanche and the wine shows hint of confit pineapple and vanilla.*

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**2022 | Te Mata, Cape Crest | Hawkes Bay, New Zealand**

*This was the first commercial winery in New Zealand. The Buck's have taken over since 1974, and Cape crest is their take on a white Bordeaux blend, blending grassy barrel age sauvignon blended with semillon and sauvignon gris for freshness and acidity.*

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**2019 | Damijan Podversic, Ribolla Gialla Macerato | Friuli, Italy**

*Tamara has taken over from her father and is carrying the estate and his vision. Damijan has been making long maceration wine from the late nineties. The intensity of the wines is incomparable, and their precision has rarely been matched.*

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