



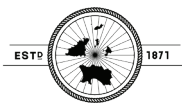
PO^NTE
UOMINI E VIGNE DAL 1948

Wine tasting

TUESDAY 4 MARCH, 6:15PM



EVENT IN ASSOCIATION WITH



LIBERATION
— BREWING CO —

Please note that a discretionary 10% service charge will be added to your bill.
Please advise us of any food allergies or dietary requirements prior to ordering.



WELCOME BUBBLES & CANAPES

PROSECCO EXTRA DRY CAMPE DHEI

This Prosecco from the Veneto region of Italy has a pale straw colour with fine, persistent bubbles. The nose offers delicate aromas of white flowers, green apple, and a hint of citrus. The palate is fresh and lively, with flavours of ripe pear, apple, and a touch of honey, balanced by crisp acidity and a subtle sweetness, leading to a harmonious finish.

HOMEMADE FOCACCIA (THREE STYLES)

Chicken liver pâté, fresh crab meat, romesco sauce, and aubergine.

(GFO) - Gluten-Free Option Available
(VEO) - Vegan Option Available

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STARTER

To share

TRAMINER GIO 2023

This Gewürztraminer presents an intense and complex nose, with aromas of tropical fruit, spice notes, and a layer of minerality, accompanied by the characteristic scent of roses. On the palate, it is creamy, with balancing acidity and a deliciously long finish.

BABY SQUID (GFO)

Deep-fried baby squid with lime zest and squid ink mayo.

ROASTED OCTOPUS (GFO)

Roasted octopus served with saffron potato salad, pea purée, and butternut squash.

BEEF TARTARE BLOODY MARY STYLE (GFO)

Beef tartare in an Italian Bloody Mary sauce, topped with celery granita.

AUBERGINE NAPOLI 'A FUNGHETTO' (GFO) (VEO)

Fried aubergine tossed in organic tomato sauce, served with a dill dip and homemade bread.

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(VEO) - Vegan Option Available

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MAINS

To share

CABERNET SAUVIGNON CAMPE DHEI 2022

Cabernet Sauvignon from the Veneto region with a deep ruby colour. The nose reveals aromas of ripe blackberries, plums, and a hint of spice. On the palate, it is medium-bodied, with dark fruit flavours, subtle oak, and integrated tannins leading to a smooth finish.

PINOT GRIGIO ROSE PONTE 2023

This rosé has a very pale pink hue. The nose is perfumed with aromas of ripe pear and freshly baked bread crust. On the palate, it is full-bodied yet fresh, with a crisp finish featuring notes of apple and pear.

WAGYU PAPPARDELLE (VEO)

Pappardelle pasta with Wagyu ragù in a creamy truffle mushroom sauce.

FILETTO ALLA PUTTANESCA (GFO)

Fillet of beef slivers cooked in organic tomato sauce with olives, capers, and chilli flakes.

MONKFISH AL LIMONE (GFO)

Roasted monkfish with lemon and parsley butter.

TEMPURA ZUCCHINI

Crispy tempura zucchini served with truffle mayo.

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(VEO) - Vegan Option Available

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DESSERTS

To share

MOSCATO SPUMANTE CAMPE DHEI

This sweet sparkling wine has an amber-yellow colour, with a bouquet featuring hints of honey and acacia flowers. The palate is sweet and balanced, with an almond aftertaste. Ideal with all types of desserts.

CHOCOLATE MOUSSE

TRIO OF CHEESE

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(VEO) - Vegan Option Available

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