

H A N S'  
BAR & GRILL

Wine Dinner Series  
*Antinori*

**Reception**

Prosciutto crostini with tapenade

*Marchese Antinori, Tenuta Montenisa Cuvée Royale Franciacorta*

**First Course**

Wild mushroom arancini with truffle mayo

*Tenuta Guado al Tasso Scalabrone Rosato*

**Main Course**

Braised ossobuco with parmesan polenta, braised baby carrots,  
tender stem broccoli, red wine jus

*Le Mortelle Botrosecco Cabernet*

**Interim**

Selection of Italian cheeses, grapes, olives, crissini

*Tenuta Guado al Tasso Cont'Ugo Merlot*

**Dessert**

Pistachio Tiramisu

*Marchese Antinori Vinsanto del Chianti Classico*

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.