

TENUTA  
TASCANTE



**TENUTA TASCANTE 'ETNA'**  
**5-COURSE WINE DINNER MENU**

\$168 per person

17th, Thursday, October 2024

7.00pm - 10.00pm

**Welcome Drink**

*Sartori Prosecco BRUT "Love Story" DOC NV*

**Crudo of Sardine, Scallop, Tuna and Salmon with Lemon and Olive Oil**

*Tascante Etna Bianco "Buonora" DOC 2021*

**Swordfish with Tomatoes, Capers and Olives**

*Tascante Etna Rosato "Tefra" DOC 2019*

**Corzetti Stampati with Tomato, Eggplant, Taggiasche Olives & Ricotta**

*Tascante Etna Rosso "Ghiaia Nera" DOC 2018*

**Involtini di Manzo, Pinenuts, Raisins and Pecorino**

*Tascante Etna Rosso "Contrada Pianodario" DOC 2016*

**Cannoli filled with Ricotta, Chocolate, Candied Fruit and Pistachio**

*Capofaro Malvasia Dolce "Salina" IGT 2021*

*Chef Peter Birks*

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge

