



PASTA TASTING EXPERIENCE

£35 per person

– includes one 175 ml glass of House Wine:
Pinot, Malvasia or Montepulciano.

Our team will then present six distinctive pasta dishes, each served in individual tasting bowls, one by one, directly at the table.

Each course will be served in sequence, allowing guests to appreciate, at a relaxed pace, the variety of recipes and combinations inspired by different regions of Italy.

Please be aware, a 10% service charge will be added at the end of the bill.

THE SIX-PASTA JOURNEY

The experience begins at the table with a rustic starter featuring Handcrafted Rustic Bread, three types of cheese, and a bowl of olives with extra virgin olive oil.

1. Linguine al Pesto con Burrata e Pinoli

Linguine gently tossed in handcrafted pesto, finished with creamy burrata and the delicate crunch of toasted pine nuts. Inspired by Liguria — where the freshness of herbs and olive oil meet in perfect balance.

2. Fettuccine delle Acque Tranquille

Fettuccine with fresh salmon in a tomato and white wine sauce, finished with roasted tomatoes, parsley, basil, chives and a touch of cream. Inspired by the calm lakes of Northern Italy — Lombardia and Trentino-Alto Adige.

3. Penne all'Amatriciana Tradizionale

Penne in tomato and white wine sauce with onion, mild chilli and fresh herbs, finished with Pecorino cheese. Inspired by Lazio.

Infused Water with Lemon, Mint and Basil

A light and refreshing pause to cleanse the palate before the next course.

4. Tagliatelle al Fuoco del Sud

King prawns sautéed with garlic, olive oil, chilli, roasted tomatoes and white wine — an aromatic dish inspired by the warmth of Southern Italy.

5. Tagliatelle Blu al Cuore di Pollo

Tagliatelle in a creamy Gorgonzola sauce with golden strips of chicken breast, finished with white wine, toasted walnuts and Parmigiano Reggiano. Inspired by Lombardia.

6. Tagliatelle alla Bolognese

Egg pasta with minced beef slowly cooked in tomato, white wine and fresh herbs. Inspired by Emilia-Romagna.

Created by Chef Patron Márcio de Paula.

Please be aware, a 10% service charge will be added at the end of the bill.