

MILLE VINI

MILLE VINI'S GROOVE

set menu 85PP

Wine pairing: 65 PP

scallop crudo, mandarin vinaigrette, sesame, nori cracker

schacciata, cacio e pepe butter

burrata, zucchini, pine nut, currant agrodolce

wine pairing: 2021 feu d'o bianco, sicilia DOC, ITA

battered zucchini flower, truffle pecorino, blossom honey

cured meat selection, crostini, giardiniera

wine pairing: 2021 bardolino DOC, veneto, ITA (vegan, natural)

potato gnocchi, mushroom trifolati, green garlic, parmigiano

cavatelli, pork and fennel ragù, green olive, pecorino toscano

wine pairing: 2017 chianti riserva DOCG, Tuscany, ITA

salted caramel tiramisu, white chocolate & macadamia crunch

wine pairing: vin santo del chianti DOCG, ITA

Due to seasonality products of some of the items of our sharing banquet menu might differ
Additional dishes to be added at customer discretion upon booking charged as per a la carte
allergy + dietary alternatives available upon request

a 10% service charge will be applied on groups of 6 and more

10% surcharge on sundays and public holidays