

### Starter

#### -Trota e merluzzo-

Trout and cod mosaic with herbs, roasted peppers reduction, cranberries, lemongrass yogurt

# Main

#### -Cervo-

Venison loin, artichoke & baby carrots sautéed, gravy and Primitivo Filo wine reduction

### Dessert

#### -Tiramisu' rosa-

Savoiardi soaked in red berries coulis with rum, mascarpone tiramisù cream, dark chocolate thins

## White Wine

### Erbavoglio Torraccia del Piantavigna 13%

Fruity, fragrant, with lemon verbena hints, dry, sapid, slightly acidic with a soft mouth-filling finish

# Red Wine

#### Primitivo Riserva Filo Menhir Salento 15%

Intense, powerful bursting with aromas of ripe black fruit, spice and vanilla with balsamic echoes for an elegant smooth finish

