



# The Leather Bottle ~ Italian dinner and wine pairing

## 'Primo corso'

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### **Truffle parmesan arancini, marinara dip**

Gavi di Gavi DOCG, Scrimaglio, Piemonte

## 'Secondo corso'

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### **Mozzarella, heritage tomato, basil and balsamic glaze 'caprese' salad**

Vermentino, Viticcio, IGT Toscana

## 'Corso tre'

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### **Seabass, nduja crumbed potatoes and puttanesca sauce**

Ermacora Pinot Grigio DOC, Colli Orientali del Friuli

## 'Corso quattro'

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### **Chicken saltimbocca, prosciutto ham, crispy sage and parmigiana aubergine**

Barbera d'Asti Superiore DOCG, Scrimaglio, Piemonte

## 'Corso cinque'

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### **Beef shin ragu, tagliatelle and pecorino**

Chianti Classico DOCG Riserva, Viticcio, Toscana

## 'Il dolce'

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### **Tiramisu, espresso ice cream**

Guinness/Prosecco Zia, DOC Veneto



#### Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.

For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Leather Bottle - [www.leatherbottle-mattingley.co.uk](http://www.leatherbottle-mattingley.co.uk) - 01189 326 371