

PAESAN

A JOURNEY THROUGH TUSCANY

**3 COURSES
W/ WINE PAIRINGS**

florentine eggs cocotte 12
spinach, baked eggs, parmesan & fresh truffle
Nebbiolo Doc 'Rosso di Valtellina', Alberto Marsetti

peposo all'imprunetina 18
peppered ox cheeks slow roasted in Chianti
creamy polenta, parmesan & crisp root vegetables
Rosso di Montalcino Doc, Piombaia

dark chocolate pudding 8
orange marmalade & citrus cream
Vin Santo

**3 COURSES £38
W/ WINE PARING £70**

3 course meal with wine pairings. Wine glass 125ml