



# SERATA ITALIANA

1ST OCTOBER 2020 | 4-COURSES WITH PAIRED ITALIAN WINES | £60PP

## ANTIPASTI

Heritage bruschetta, homemade sourdough, prosciutto, cerignola olives & pecorino cheese  
- paired with -  
a glass of Prosecco

## PRIMO DI CARNE

Tagliatelle, beef ragú, porcini mushrooms & black truffle  
- paired with -

Primitivo, Lilith, Poggio Anima, 2018

## SECONDO DI CARNE

4 hour roasted lamb shoulder, cavolo nero & gremolata  
- paired with -

Barbera d'Alba, Castello di Verduno, 2018

OR

## PRIMO DI PESCE

Ravioli, tiger prawns & sage butter sauce  
- paired with -

Pecorino, Gabriel, Poggi Anima, 2018

## SECONDO DI PESCE

Seabass pan fried, cannellini mash & basil sauce  
- paired with -

Roero Arneis, Matteo Correggia, 2018

## DOLCE

Amaretto panna cotta, warm stewed berries, dark cioccolato  
- paired with -

Moscato d'Asti, La Morandina, 2017

## DIGESTIVO

Organic limoncello  
Coffee

## WINES BY:

Luisa Salussolia - Unicorn & The Vine

Wine enthusiast, expert and educator, Luisa Salussolia has over 18 years' experience of sharing her passion with others so they can have the confidence to sip, serve, pair, and simply enjoy wine. [www.unicornandthevine.com](http://www.unicornandthevine.com)



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A discretionary 12.5% service charge will be added to your bill in the restaurant. Please be aware that all of our dishes are prepared on site using fresh ingredients. Some of our dishes contain nuts and may be present in the kitchen.