

# MASSERIA VALENTINA

## **WINE TASTING WITH DINNER EXPERIENCE N. 1**

### **WELCOME ENTREE**

Capocollo "ES" paired with tarallini from the Masseria

Paired: 'SN' by Gianfranco Fino - A traditional sparkling rosé wine from the vintage of 2018 Negroamaro.

### **STARTER**

Beef tartare with vinegrette and herbs from our garden

Paired: Fiano by "Bocca Di Lupo" - Puglia IGT 2022 - Fiano

### **FIRST COURSE**

Porcini mushroom risotto with truffle and topped with pecorino cheese

Paired: Sangiovese 2019 Doc - Chianti Classico "Gran Selezione Sergio Zingarelli",

Rocca Delle Macie

### **SECOND COURSE**

Tender pork cheek, slow-cooked and marinated in wine

Paired: "Graticciaia" Cantina Vallone - Salento IGP 2018 Negroamaro

### **DESSERT**

## Cheese selection from Di Cecca

Paired: "Dote di Manuvé" - Primitivo- Aged in a ceramic container for a 10 years

Antica Masseria Jorche

Dinner - Experience a tasting menu priced at €95, featuring a carefully selected dish for each course, paired with a different prestigious wine. This includes water, coffee, and delicious homemade dry pastries.

**Please note:** during reservation, please inform us of any allergies or intolerances. Reservations is mandatory, with a minimum of 2 guests and a maximum of 6.